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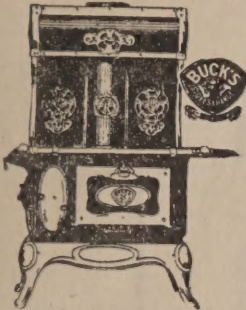
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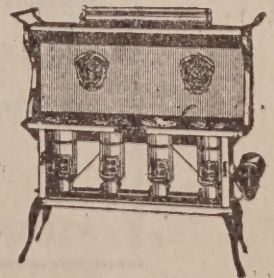
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BREAD.

YEAST.

(Miss Mary Jones.)

Take 3 Irish potatoes about the size of a goose egg; peel, slice and boil in one quart water slowly, so as not to boil away too much water, until perfectly tender. Then mash and strain through a sifter. When cool add one cake of Fleischmann's Yeast dissolved in $\frac{1}{2}$ cup lukewarm water, 2 kitchen spoons sugar, 2 teaspoons salt, and set to rise. This should be made fresh each time bread is made.

BUTTERMILK ROLLS.

(As made by "Aunt Mary Holmes.")

For evening meal, mix about 1 o'clock p. m. one-half yeast cake dissolved in lukewarm water.

Sift one quart flour, adding one large spoon lard, one dessert spoon of sugar, one level teaspoon salt. Pour the warm yeast into the dry ingredients, mixing with fresh buttermilk to make moist. Set to rise in warm place. When light, roll out on mixing board, sprinkle with more flour, working smoothly in. Dust one level teaspoon of soda over the dough and work thoroughly. Make out rolls, brush with sweet butter, set to rise in warm place 25 or 30 minutes. When risen, bake in quick oven.

HOW TO MAKE BREAD.

One cup of yeast, 1 teaspoon lard, 1 teaspoon granulated sugar, 1 quart flour, 1 teaspoon salt, $\frac{1}{2}$ pint lukewarm water.

Put the yeast, lard, salt and sugar in the flour, then the water. Work till it blisters, which will take from 15 to 20 minutes. Rub a little lard on top and put in crock. Let it rise from 5 to 6 hours, then make out into rolls. Let them rise for $1\frac{1}{2}$ hours, then bake in a quick oven. If for loaves they will require two hours for second rising and a moderate oven for baking.

DIXIE BREAD.

(Miss Jones.)

One quart Capitola flour, 3 eggs beaten separately, 1 tablespoon sugar, 1 cup yeast, 2 ounces lard.

Stir lard and flour together. Beat yolks very light, adding sugar, then yeast and whites beaten very stiff. Pour this on flour and lard and work well, then set to rise. When ready to put down, handle as lightly as possible. Make into 5 layers, grease each layer with lard in pie pan, one on top of other, 2 in one pan and 3 in another. When risen, bake.

SALT RISEN BREAD. (Old.)

One cupful mashed potatoes (hot), 4 level tablespoonfuls corn meal, 2 level tablespoonfuls sugar, 1 teaspoonful salt.

Mix thoroughly in deep vessel, pour in one quart boiling water, stirring to prevent lumps. Cover and keep all afternoon in pan of water comfortably warm for the hand. Keep in warm place over night, and if there are bubbles—even a patch not larger than a dime—warm up. Then pour off the liquid and blend it with the milk heated and cooled to lukewarm. Add one and a half teaspoonful of salt, two tablespoonfuls of shortening, and enough flour to make a batter stiffer than ordinary cake batter. Keep in warm place until it has risen to double its bulk, mould into loaves by working in flour, and keep warm until it has risen double its bulk, then bake in hot oven for forty-five minutes. This bread requires a much greater degree of heat than can be used in ordinary bread.

SODA BISCUIT. (Kentucky.)

One quart sifted flour, 1 tablespoon lard, 1 pint buttermilk, 1 level teaspoon soda, 1 level teaspoon salt.

Mix quickly, handle lightly, do not roll too thick, bake in quick oven.

ALABAMA ROLLS.

One pint cold water, $\frac{1}{2}$ cake compressed yeast. Make a stiff batter with Capitola flour, let rise two or three hours. Put sponge in two quarts of flour into which has been rubbed a large spoonful of melted lard; add two teaspoons of sugar and one egg to the flour, not sponge. Knead and set to rise one hour. Then make out in square turnovers and bake in a well greased pan.

GRAHAM BISCUIT.

One quart Graham flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons brown sugar. Sift these together, add two tablespoons of butter, or lard, make into a soft dough with one cup of buttermilk in which is dissolved one teaspoon of soda. Handle lightly, roll out, cut into biscuit and bake in a quick oven.

ALLINE'S MUFFINS.

Beat 2 tablespoons sugar, 2 tablespoons butter together, add to this whites and yolks of 2 eggs beaten separately until light. Sift 2 cups of flour, $\frac{1}{2}$ tablespoon salt, and two teaspoons baking powder together, pour this on the mixture of sugar butter and eggs, fold in very lightly; do not stir; add one cup of sweet milk, fold in again, pour in greased muffin pans and bake about 15 minutes in a quick oven. The delicacy of this muffin depends upon its lightness.

SALLY LUNN.

Three eggs beaten well together, $\frac{3}{4}$ of a teacup of sugar, $\frac{3}{4}$ of a teacup of melted butter, flour to make a real stiff batter, thicker than cake batter. Four tablespoons of sweet milk, $1\frac{1}{2}$ teaspoons of baking powder, heaped; bake in slow oven, greasing the pan well.

BAKED BROWN BREAD.

(Mrs. George C. Scales.)

Two cups sour milk, 1 cup yellow corn meal, 1 teaspoon baking powder, 1 tablespoon sugar, 1 teaspoon salt, 1 cup molasses, 3 cups graham flour.

Mix flour, meal, salt, sugar and molasses, add sour milk mixed with soda. Beat all the ingredients together, bake one hour in hot oven in greased cans. Fill cans about half full.

SWEET POTATO BISCUIT.

Two cups sifted Capitola flour, 1 cup boiled and mashed hot sweet potatoes, 1 teaspoonful salt, level; 1 tablespoon butter, $\frac{1}{2}$ teaspoonful soda, enough buttermilk to make soft dough. Roll out, cut with biscuit cutter and bake in quick oven.

BEATEN BISCUIT.

Two pints Capitola flour, 1 tablespoon lard, 1 level teaspoonful salt. Equal parts of milk and water to make stiff dough. Beat 30 minutes, or roll in biscuit machine until dough is very elastic and smooth as satin. Roll $\frac{1}{2}$ inch thick, stick with fork and bake delicate brown in moderate oven.

BEATEN BISCUIT NO. 2.

Into a pound of sifted flour, mix a teaspoonful of sugar, and one of salt, a bit of soda the size of a pea. Rub into this five ounces of lard. When thoroughly blended, add sweet milk to make rather stiff dough. Beat 20 minutes, or roll in biscuit machine until dough is as smooth as satin. Roll, cut into biscuit and bake in a moderate oven.

RICE BREAD.

One pint boiled rice, 2 eggs, 1 teacup flour, 1 small teaspoonful butter, salt and milk sufficient to make batter. Bake in greased tin plates, serve hot and well buttered.

RISEN MUFFINS.

(Miss Mary Jones.)

One and one-half quarts Capitola flour, 4 eggs beaten together, $\frac{1}{2}$ cup sugar, 1 pint milk, 1-3 cup yeast, 1-2 cup butter and lard together.

Let the dough rise. Then without stirring or working it, place the dough lightly in muffin rings and let rise second time; then bake.

MUFFINS, OR SLICK HEADS.

(Miss Mary Jones.)

Four eggs, 1 tablespoon melted butter, 1 cup Capitola flour, 1 quart sweet milk. Beat eggs separately, put whites in last, bake in cups or patty pans. For Slick Heads serve hot with wine sauce.

VIRGINIA EGG BREAD.

One quart milk, 3 eggs beaten separately; $\frac{3}{4}$ pint meal, light measure; 2 heaping teaspoons Royal Baking Powder. Lard size of a walnut.

Boil milk and pour on meal and lard boiling hot, reserving a little milk to dissolve baking powder, then add the yolks beaten light, then baking powder, after dissolving in milk. Last of all add whites of eggs beaten light.

The milk should be poured on the meal and lard very slowly, stirring all the time to prevent lumping. Bake in deep pan or pudding dish. Let the milk be thoroughly absorbed.

CORN MUFFINS.

One pint meal, 1 egg, 1 teaspoon baking powder, salt to taste. Lard size of an egg. Sufficient sweet milk to make a moderately stiff dough. Bake in muffin pans.

NUT BREAD.

(Mrs. C. L. Pettigrew.)

One quart Capitola flour, 1 egg, $\frac{1}{2}$ cup sugar, 2 heaping teaspoons baking powder. Mix with sweet milk, 1 cup English walnuts ground in meat chopper. Set to rise 3 or 4 hours, then bake. No salt.

SPOON BREAD.

One cupful corn meal, 1 teaspoon salt, 2 eggs, $\frac{1}{4}$ teaspoonful soda, 2 cupsful boiling water, 3 tablespoons butter, 1 cupful buttermilk. Stir salted meal into boiling water, add milk and soda. Brown in moderate oven.

BATTER BREAD NO. 1.

One pint sifted water-ground meal, 1 tablespoon melted butter, 1 teaspoon salt, 3 well beaten egg yolks. Fold in whites stiffly beaten, mix to a thin batter with sweet milk, bake three-quarters of an hour till a rich brown. Serve immediately.

BATTER BREAD NO 2.

One cup of sifted corn meal, pour slowly $1\frac{1}{2}$ cups fresh buttermilk; add 1 teaspoon salt, 2 well beaten eggs, 1 tablespoon melted butter, $\frac{1}{2}$ teaspoon soda. Pour this batter, moderately thin in a hot greased pan. Bake and serve immediately.

BAKED HOMINY.

Two teacups boiled hominy (cold), mashed; 1 teacup sweet milk, 2 well beaten eggs; pinch of salt, 1 tablespoon butter. Mix well, pour in baking dish, baking a delicate brown in hot oven.

CORN MEAL BATTERCAKES.

Beat 2 eggs well, stir in 3 teacups sifted cornmeal and enough butter-milk to make stiff batter, using 1 level teaspoon soda to a pint of the milk; salt to taste, beat hard and bake, browning on both sides. Serve with Georgia Cane Syrup.

LIZZIE'S WAFFLES.

Three-quarters quart of Capitola flour, 2 eggs, 1 tablespoon of lard, $\frac{1}{2}$ tablespoon of butter, 1 pint of buttermilk, 1 level teaspoon soda, light teaspoon of salt, $\frac{1}{2}$ cup of water. Mix well and bake in hot greased waffle irons.

WAFFLES NO. 2.

Break 3 eggs in 1 pint buttermilk, to which $\frac{1}{2}$ pint sweet milk has been added. Then stir in 1 pint Capitola flour, level teaspoon salt, 1 heaping teaspoon baking powder, 1 level teaspoon of soda, 3 tablespoons melted lard. Beat very smooth. Have waffle irons hot, grease them only once, bake, turning irons to insure even browning and crispness. Serve with Georgia Cane syrup or honey.

CORN DODGERS.

Sift the best meal from white corn, any quantity desired. Salt to taste. Mix with cold water into stiff dough and form into round long dodgers with the hands. Take the soft dough and form into shape by rolling between the hands, making the dodgers about 4 or 5 inches long and $1\frac{1}{2}$ inches in diameter. Have a griddle hot, grease a little with lard and put the dodgers on as you roll them. Put in oven and bake thoroughly, when they will be crisp and a rich brown. This bread does not rise.

ESTHER'S EGG-BREAD.

Two heaping cups of sifted corn meal, level teaspoon salt, level teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, one tablespoon lard, one egg. Mix thoroughly, add buttermilk to make soft batter, pour into dripping pan into which a teaspoonful of lard has been melted, sizzling hot. Bake in a quick oven.

BATTER-CAKES.

(Miss Jones.)

One and one-half pints flour, 2 teaspoons of baking powder sifted in, 2 eggs beaten separately, one tablespoon sugar and 3 gills of milk; salt to taste.

Beat the batter thoroughly, adding whites last. Mix about one-half hour before needed and set aside to rise. Have ready your griddle well greased and drop from the spoon, not stirring or moving batter after it is risen.

SOUPS.

TERRAPIN SOUP.

Simmer one heaping pint of terrapin meat, $\frac{1}{2}$ teaspoon salt, blade of mace and dash of parika, twenty minutes in one quart of white stock. Blend 2 tablespoons butter with 1 tablespoon flour. Cook together and add to the stock. When boiling add 2 hard boiled egg yolks mashed smooth, and one cup of hot cream.

TERRAPIN SOUP.

Boil turtle (4 lb.) in one gallon of cold water until meat leaves bones (about 3 hours time required). Add one sliced onion, 4 cloves, salt and paprika to taste; add tablespoon butter, $\frac{1}{2}$ tablespoon flour blended together just before taking up. When ready to serve, add one glass of Madeira or claret wine and 2 lemons thinly sliced.

CREAM OF CORN SOUP.

One can of grated or fresh corn, $1\frac{1}{2}$ pint hot water, 1 tablespoon butter, 1 tablespoon flour, 1 pint rich milk, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Melt butter and when hot add flour; stir constantly. Add slowly milk, stir; add corn with the hot water and seasonings. Serve at once.

CREAM OF GREEN PEAS.

Drain one can of green peas, cook with 1 pint cold water, teaspoon salt, 2 teaspoons sugar, for 20 minutes. Press through sieve into one quart hot milk thickened with 2 tablespoons butter and 2 tablespoons flour. When boiling point is reached, add one cup of drained peas; serve. Top each serving with spoonful whipped cream.

CREAM OF CHICKEN.

To 3 pints of hot chicken stock, well seasoned, add 1 tablespoon butter and 2 tablespoons flour which have been blended. When smooth add 1 cup of minced chicken, pinch of mace and 1 cup of hot cream, or rich milk, $\frac{1}{2}$ teaspoon sugar. Serve with 1 cup of whipped cream.

CREAM OF POTATO.

Five medium potatoes, cook in one quart hot water with one stalk of celery, or $\frac{1}{2}$ teaspoon celery salt; boil 20 minutes, mash through colander, add 2 cups hot milk thickened with one tablespoon butter and one tablespoon flour, one teaspoon salt. Let boil up, add one egg beaten, one cup of cream. Garnish with one tablespoon chopped parsley.

CREAM OF TOMATO.

One can of tomatoes, 1 pint milk, 1 pint hot water, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon red pepper. To one tablespoon melted butter add one tablespoon flour, blending until smooth; cook slowly. Rub tomatoes through sieve, add hot water slowly, and one level teaspoon soda added to creamy mixture, and one pint of milk. Serve hot at once.

VEGETABLE (Okra).

To $\frac{1}{2}$ gallon of beef stock add 1 quart can of tomatoes, 1 quart sliced okra, season to taste and boil slowly one hour. Thicken with 1 tablespoon flour moistened with cold water.

BEEF BOUILLON.

Two and one-half pounds lean beef from round; cut in pieces, brown slightly with small onion sauted in one tablespoon butter; add 1 pound bones, 2 quarts cold water; simmer three hours; add 1 tablespoon each carrots, celery and turnips, diced. Simmer one hour; strain, and when cold add 1 teaspoon salt, sprig of parsley. Add 2 tablespoons sherry, one teaspoon sugar and serve hot.

CHICKEN BOUILLON.

Heat 1 quart of highly seasoned chicken stock; add 2 tablespoons sherry, $\frac{1}{2}$ teaspoon beef extract, strain and serve hot.

GUMBO.

One chicken, 1 pint tomatoes, 2 pints okra, 1 tablespoon butter. Fry the chicken brown in a tablespoon of butter, mixed with one tablespoon flour, add $\frac{1}{2}$ gallon boiling water and cook until meat slips from the bones. Add sliced okra and tomatoes, season with salt and pepper; add hot water as it boils down; serve with dry steamed rice.

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GUMBO FILE (New Orleans).

Fry one chicken in kitchen spoon of hot lard with 6 small sliced onions; when onions are brown add 2 quarts boiling water and 2 slices of boiled ham cut fine. Season with salt and pepper. Let simmer slowly, removing bones of chicken; 15 minutes before serving, add 1 pint of oysters, and when the gills curl, add 2 level tablespoons Dunbar File Powder dissolved in cold water. Stir thoroughly until well mixed. Serve with dry steamed rice in center of each soup-plate.

VEGETABLE SOUP.

Take 10-cent shank of beef, cracked, add 2 gallons cold water, let boil 3 hours; add one can of tomatoes, 3 Irish potatoes cut in dice, one pint butter beans, one small onion sliced fine. Half an hour before taking up, add one pint of corn, season, thicken with a little flour and water stirred to a cream. When well blended, serve.

CREAM OF CELERY.

(Mrs. B. S.)

Boil one pint milk, one small onion sliced and $\frac{1}{2}$ teaspoon mace together; Boil one head of celery cut up small, in a pint of water 30 minutes, press through colander, mix all together adding 1 tablespoon flour mixed with 2 tablespoons cold milk. Cook ten minutes adding one tablespoon butter, salt and pepper to taste. One cup of cream added just as you take up adds to richness of this soup. Serve at once.

DUCHESS SOUP.

Fry 2 small onions in 2 tablespoons butter adding 2 tablespoons flour; stir all into quart of rich hot milk, let come to a boil, cooking ten minutes. Strain and add 2 tablespoons American cheese, dash of white pepper and a little salt. Strain in 3 well beaten egg yolks and stir well. Serve at once.

CHICKEN SOUP.

(Mrs. J. E. Fain.)

One quart chicken broth, 2 slices onion. (Scald broth and onion.) Celery salt and sweet herb, 2 tablespoonfuls minute tapioca. (Stir in celery salt, herbs and tapioca.) Cook 25 minutes. One pint milk, 2 egg yolks, 1-2 cup cream, mix. (Add milk scalded, remove from fire and stir in yolks, diluted milk cream, thicken without boiling, add salt and pepper. Salt and pepper, whites of eggs. On top each plate soup drop white of egg.

FISH.

BROILED POMPANO (New Orleans Picayune.)

Split the pompano, if large, in the middle of the back; if small, broil whole. Season well by rubbing with salt and pepper mixed with a little olive oil.

Put pompano on broiler and see that it is browned well on both sides, using always the double wire broiler. When done place on a heated dish. Butter the fish nicely and squeeze the juice of a lemon over it. Garnish with parsley and sliced lemon and serve with Maitre d' hotel sauce.

FISH CHOWDER. (New Orleans).

Two pounds fresh fish, preferably Redfish or Sheepshead, 3 medium sized potatoes, one onion, 3 sprigs each of thyme, parsley and bay leaf. $\frac{1}{2}$ can of tomatoes, 1 quart boiling water, $\frac{1}{2}$ cup of milk, 2 ounces salt pork, or ham chopped fine, grated oyster crackers, salt, cayenne and black pepper to taste.

Cut up the 2 pounds of fish, also cut the potatoes and onion into slices. Take the salt pork or ham, chopped fine, put in frying pan and when hot add sliced onion, cook slightly, add the chopped herbs, one clove of garlic, red and black pepper to taste, let simmer ten minutes. Pour over 1 quart boiling water, add the fish, $\frac{1}{2}$ can tomatoes and the potatoes. Season to taste, cover the pan and let contents simmer half an hour. Half cup of rich milk may be added if desired. Place in a bowl oyster crackers, pour the chowder over this and serve.

LOBSTER, A LA NEWBURG NO. 1.

Two cups of lobster cut in dice, 2 cups of cream, 3 egg yolks beaten, 1 glass of sherry, $\frac{1}{2}$ teaspoon salt, and dash of cayenne.

Put cream and beaten yolks together in a saucepan over boiling water, stirring steadily until thick. Add pieces of lobster, let get smoking hot, season and serve.

LOBSTER NEWBURG NO. 2.

Two tablespoons butter, 2 truffles chopped fine, 1 cup of cream, $1\frac{1}{2}$ cups diced lobster, cayenne and salt to taste, 2 egg yolks beaten lightly, one glass sherry.

Heat butter in saucepan, but do not let brown. When it hisses season with salt and pepper and put in lobster and truffles. Cover closely and set in a vessel of boiling water over the fire. Heat cream in another vessel, dropping in a bit of soda to prevent curdling. Take from the fire and mix with the lobster, add wine and serve at once.

FISH PUDDING.

(Miss Sara Hawkes.)

Take any kind of fish you like, salmon or trout is best. Put on and boil 15 minutes, take off and pick fine. Make a cream sauce as for chicken croquettes, put layer of fish and one of sauce until your baking dish is full. Put on top a layer of grated cheese and bread crumbs. Bake until brown and serve with cream sauce.

Cream Sauce—One pint cream, 2 tablespoons butter, 2 tablespoons flour. Put butter in saucepan and melt. Stir in flour until well mixed; then pour over your cream and stir until it thickens.

CREAMED OYSTERS.

To 1 quart cream use 1 quart of oysters. Let cream come to a boil, thicken with cracker dust until consistency of pudding batter, season with pepper and salt. Pour in oysters and keep on stove until hot through, then place in oven and bake. If cream is not obtainable milk can be used with addition of fresh butter.

OYSTER COQUILLE. (New Orleans).

One quart of oysters; chop fine, add 2 hard boiled eggs, 2 raw eggs well beaten, a small quantity of minced pickle, one tablespoon lemon juice, $\frac{3}{4}$ teacup of butter, pepper and salt to taste. Thicken with crumbs of toasted bread, put on stove and let it get thoroughly heated, stirring constantly. Bake in shells with crumbs on top.

FRIED OYSTERS.

Select nice large oysters, place in colander, rinse and dry thoroughly on a soft cloth. Have ready the bread crumbs, or corn meal, seasoned well with salt and pepper, and egg well beaten and diluted with one tablespoon of hot water, or the same amount of hot oyster liquor. Dip each oyster into this, then roll in the crumbs (or meal) and spread out on cloth for $\frac{1}{2}$ hour. Dip again and roll in crumbs. Have a kettle of hot fat. This may be lard or half lard and half suet. Place the oysters in the frying basket, do not have them touch each other, and plunge into the hot fat. They are done as soon as a golden brown. After two or three fryings, bring the fat back to the first temperature otherwise the covering will become soaked with fat and break away from the oyster. As fast as fried put on butchers paper to drain. Serve hot with tomato catsup or horse-radish. These are very nice dipped only once. To test the fat for frying drop in a piece of bread, if it browns while counting 30 the fat is just right.

FRIED OYSTERS NO. 2.

Pick the oysters free from little particles of shell, drain free of liquor, roll in corn meal which has been salted and peppered. Fry quickly in smoking hot fat, deep enough to cover them; turn them once with a spoon, and lift into a wire basket to drip off the fat, and serve hot, with crackers and pepper sauce.

BROILED OYSTERS.

Dip large oysters in olive oil then in fine cracker crumbs, broil on moderate fire for five minutes, serve on buttered toast with lemon sauce.

DEILED CRABS. (New Orleans).

One can of crab meat; rub the yolks of 2 hard boiled eggs to a paste with three tablespoons of soft butter, juice of a lemon, salt to taste, a little mustard, one teaspoon of kitchen bouquet and $\frac{1}{2}$ teaspoon black pepper; blend with the crab meat. Add chopped whites of eggs, a $\frac{1}{2}$ cup of cream and two beaten eggs. Place in shells and cover with cracker crumbs with bits of butter on top. Brown in hot oven and serve at once.

SHRIMP SCALLOP.

One large can of shrimp, $\frac{1}{2}$ cup cracker crumbs, $\frac{1}{2}$ dozen tomatoes, 1 tablespoon butter.

Butter a baking dish and place on the bottom a layer of cracker crumbs, then a layer of shrimp, seasoned; alternate with tomatoes (stewed) until shrimp and tomatoes are gone; place on top cracker crumbs with piece of butter. Bake 20 minutes.

SHRIMP PIE.

(Mrs. E. H. Boylston.)

Take one pint of shrimp, put a layer of sliced bread which has been buttered and dipped in milk, in your baking dish and then layer of shrimps, squares of butter, salt and cayenne pepper to taste, and a thin slice of lemon. Continue till dish is filled and then add a cup of milk and bake in moderate oven.

SAUCES FOR MEATS AND FISH.

LEMON SAUCE FOR FISH.

Squeeze and strain the juice of 1 large lemon into a saucepan, add $\frac{1}{4}$ pound butter, pepper and salt to taste. Beat this over the fire until thick and hot, but do not boil. Add the beaten yolk of two eggs, stir in thoroughly and take off.

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ATLANTA, GEORGIA

CREAM SAUCE.

One tablespoon butter, $1\frac{1}{2}$ tablespoon flour, 1 pint sweet milk; when smooth add $\frac{1}{4}$ teaspoon salt, 2 tablespoons beef stock.

HORSE-RADISH SAUCE NO. 1.

Four tablespoons grated horse-radish, 1 teaspoon each of salt, sugar, vinegar, $\frac{1}{2}$ teaspoon each olive oil and pepper, 3 tablespoons cream, 2 teaspoons mixed mustard. Delicious on cold roast beef.

HOT HORSE-RADISH SAUCE.

To $\frac{1}{2}$ cupful of freshly grated horse-radish add $\frac{1}{2}$ cupful of stock, or beef extract, $\frac{1}{2}$ teaspoon each of sugar and salt, one tablespoon vinegar, 1 tablespoonful cracker crumbs. Bring to a boil and if preferred strong, take off, if you prefer milder, cook longer.

BECHAMEL SAUCE.

One tablespoon flour, 1 tablespoon butter, 2 cups of milk, 1 small onion, 2 tablespoons of chopped raw ham, salt and pepper to taste. Cook slowly 10 minutes, strain, serve.

DRAWN BUTTER SAUCE.

Three tablespoons butter, 2 tablespoons flour, 2 cups hot water. Melt butter, stir in flour gradually; when smooth, add boiling water, salt and pepper to taste.

MAITRE D' HOTEL BUTTER.

A delightful sauce to pour over broiled birds, chicken or fish.

Mix together cold, 1 ounce butter, 1 tablespoon chopped parsley, 1 teaspoon lemon juice and $\frac{1}{4}$ saltspoon of salt.

SHRIMP SAUCE.

Two tablespoons butter, very hot, 3 tablespoons flour, 1 teaspoon salt, and dash of pepper; add $1\frac{1}{2}$ cups chopped shrimps, 1 tablespoon lemon juice, 2 drops of tabasco sauce (color pink with color paste, if desired).

HOLLANDAISE SAUCE. (Meats and Vegetables).

Cook one cup butter creamed, add 4 egg yolks slowly, one by one, add one tablespoon lemon juice, 1 teaspoon salt, dash of cayenne and nutmeg. Stir until thick over hot water, taking care not to curdle, then add one cup of boiling water slowly until creamy. Serve at once.

TOMATO SAUCE.

Cook together 2 tablespoons butter, one tablespoon brown flour, add 2 cups strained tomato liquor, one teaspoon sugar, salt and pepper to taste. Cook thick and smooth.

TOMATO SAUCE NO. 2.

Make mayonnaise dressing using tarragon vinegar, and a few drops of onion juice when mixing with the yolk of the egg. Add a small quantity of capers and olives chipped fine.

SAUCE FOR MUTTON AND LAMB.

Two tablespoons Worcestershire sauce, 2 tablespoons wine, 4 tablespoons vinegar, 1 heaping teaspoon butter, mustard, red pepper to taste, add small quantity of lamb or mutton gravy. Warm until butter melts.

MINT SAUCE.

One cup of fresh chopped mint, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup vinegar. Let stand one hour. If wished hot, heat before serving.

BREAD SAUCE.

One-half cup of bread crumbs, 1 cup of milk, 1 slice of onion stuck with 3 or 4 cloves, 1 teaspoon butter.

Put crumbs in the milk, onion stuck with cloves, simmer gently until onion is soft, remove onion, bring the rest to a strong heat and serve.

OYSTER SAUCE FOR TURKEY.

One quart oysters, 1 pint cream or rich milk, 1 dessertspoon flour, salt and pepper to taste.

Strain the liquor and put in a saucepan to boil. Add the cream, then the flour, moistening with a little cold water. Let this boil till thick, then season and drop in the oysters. When they curl take them off and serve in sauce-boat.

If milk is used put in extra teaspoon of flour and a large spoon of butter.

KENTUCKY SAUCE. (For Roast Venison).

One-half stick broken cinnamon, peel of half lemon, $1\frac{1}{2}$ wineglassful of port, 1 heaping tablespoonful brown sugar, $\frac{1}{2}$ glassful currant jelly, 6 cloves.

The spices are put into a saucepan with the lemon and the sugar and moistened with the wine. The mixture is heated for a half hour but not allowed to boil. Into another pan containing the jelly the liquid is strained, and just before serving it is set on the fire and allowed to boil for one minute to melt the jelly and mix well. This sauce is also used with other game.

MEATS.

BAKED HAM.

Never bake a ham under a year old. Rub the ham thoroughly and put to soak in cold water for 24 hours. Then cover with cold water in boiler. When it begins to boil, set on back of stove and boil slowly 'til the bone is loose (15 minutes to the pound). Then remove from stove and let stand in boiler 'till it is cool, or over night or half a day.

Put in a baking pan and remove the skin and extra fat, being careful to keep the shape. Make a stiff batter of flour and water and cover the top. Set it in the oven and bake slowly for 2 hours. Then remove batter and with a knife make slight incisions all over the ham and sprinkle first with brown sugar, about 1 tablespoon, and then add black pepper. Make a dressing of grated bread or crackers, a little onion chopped fine, a tablespoon butter, pepper, salt and mix with one egg and a little water. Cover the top with this dressing, put in over and brown. Serve cold.

ROASTED TURKEY.

Rub thoroughly the breast and back of turkey with salt and pepper and lay in roasting pan with breast down. Place the giblets in the pan and fill with water to the depth of 2 inches. Have the oven hot and keep the heat even. Baste often. A young, tender turkey can be cooked in 2 hours, but an older one requires a longer time, 3 or 4 hours.

When turkey is done (having tested it by sticking a fork in the breast), turn it over on its back and brown breast. Make a dressing of bread crumbs, season with salt and pepper, a little onion, or sage if preferred. Place the dressing around turkey when it is half done and brown nicely.

BEEF LOAF.

Two pounds ground steak, butter size of egg, juice of one lemon, teaspoon Worcestershire sauce, $1\frac{1}{2}$ tablespoons salt, one slice of onion minced, 2 teaspoon pepper, level, one minced apple, tablespoon of cream, $\frac{1}{2}$ pint rolled bread crumbs, mix thoroughly, mold into oblong loaf with the hands, put slice of bacon on top and put enough water in pan to keep meat from burning, baste frequently and cook until done. Serve hot or cold.

RAGOUT OF PIGEON.

Truss your pigeons as for baking; fry them in bacon grease then put them into a stew pan with a large quantity of rich gravy, a little vinegar, pepper, salt and chopped onion to taste, stew for an hour taking off the grease as it rises. Serve them up with a rasher of bacon.

PARTRIDGES WITH DIXIE SAUCE.

(Miss Jones.)

To one dozen partridges, use 1 pound butter, melted in a covered sauce pan over slow fire. Add to this a small glass of good vinegar and 2 small, or one large pod of red pepper. Put in the birds and cook gently until done, and tender. Then take them out and place in covered dish to keep warm. Add to the gravy 1 quart rich milk and cook about 10 minutes. Thicken to taste with flour and a little salt, then return the birds, let remain 10 minutes and serve hot.

BAKED OPOSSUM.

Scald the 'possum with lye and scrape off the hair, dress whole leaving on the head and tail. Rub the animal well with salt and set in a cool place over-night. When ready to bake, place in a deep pan with two pints of water and three or four thin slices of breakfast bacon laid across the 'possum. When half baked remove from the oven and fill with a dressing made of bread-crumbs, a little chopped onion, red and black pepper seasoned with salt and moistened with the liquid from about the 'possum. When the game is returned to the pan place about it small whole sweet potatoes, pared, and bake all to a light brown. The 'possum and the potatoes are both basted frequently with the gravy.

ROAST PIG.

A six weeks' old pig is filled with a stuffing of bread and butter, moistened with milk and seasoned with pepper, salt and any kind of herbs desired. A string is then tied about the body to hold in the stuffing, and, after being well dredged with flour, it is put inside the oven to roast. The piglet is basted well, with hot water and butter, and all the gravy that stews out is saved for rebasting. The meat is cooked by a slow fire and when done is removed from the oven long enough to receive an extra coating of butter. One-fourth of a pound of butter is put in a coarse cloth and the pig is well rubbed with the butter, then allowed to brown until the skin is crisp.

When the piglet is served an apple is put in its mouth (suggestive of the boar's head at English Christmas feasts) and sweet potatoes are laid about the platter. Sometimes, when the pig has been basted with water and vinegar seasoned with salt and cayenne pepper, whole Irish potatoes, browned in the pan with the meat, are served with the porker. When baked with the butter dressing, sweet potatoes are also baked with the meat, being removed before they become too brown.

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BEEF (Spiced Round).

Eight to 10 pounds round of beef, allspice, brine, cinnamon, fat pork, cloves.

Let beef lay for three weeks in good brine, watching the brine to be sure no white scum collects; if this should happen, skim and add fresh brine. After three weeks take from the brine and wipe dry. If the butcher chances to be friendly borrow his stuffer, but if not convenient to secure one, a clean, sharpened stick will serve the purpose. Cut strips of the fat pork and roll them in a mixture of the spices and stuff the strips of fat in the holes made by the stick. When the round is dotted over with the filled holes (they should be an inch and a half apart), sew it up in a clean muslin cloth and boil gently. Cook one-fourth of an hour for every pound. When done remove the cloth and the meat is ready to serve.

VENISON.

Venison is washed in warm water and well dried with a cloth. A sheet of paper is buttered and laid over the fatty section of the roast, then the whole put in a deep baking pan with a very little boiling water. When a covered dish is not used the roast is protected with a coarse paste one-half inch thick and a layer of paper. Before covered baking dishes were discovered in the South venison was roasted in a jacket of this kind, and in this method of cooking a little intangible flavor steals into the game, a flavor that is missing when the covered baking dish is used. The venison is cooked in a moderately hot oven for from three to four hours, according to the size of the haunch, and when practically done the fire quickened, the covering removed, and the roast dredged with flour and butter. The roast is basted with the gravy until a delicate brown. Currant jelly is a necessary accompaniment to venison. (See Sauces).

SOUTHERN COUNTRY SAUSAGE.

Ten pounds of ground meat, 3 tablespoonfuls salt, 2 teaspoonfuls finely ground red pepper, $\frac{1}{2}$ teaspoonful saltpeter, 2 teaspoonfuls black pepper, $1\frac{1}{2}$ teaspoonful sage.

Use both the lean and the fat meat, just as it comes. Before adding the seasoning the sage should be crisped in the stove and rubbed through a sieve. After the ingredients are thoroughly mixed, form into little cakes with the hands, fry in hot skillet and lay round turkey.

SOUSE.

The ears, feet and nose of the hogs are used for this. They are thoroughly cleaned of all hairs and hoof and put in a great pot or kettle covered with water. They are boiled until the bits of meat drop from the bones, then are removed from the fire and set aside until sufficiently cool to put the fingers in. With the fingers and a fork, every single bone is removed from the mixture. Salt to taste is added, then black and red pepper and finely ground sage. Before the meat grows cold it is poured into wide pans, two or three inches deep, and set aside to harden. As soon as cold, it is sufficiently firm to slice. For lunch it may be served cold, with vinegar over it, but the best method of serving it is fried in batter in hot grease. This is a most delicious breakfast dish.

HOGS-HEAD CHEESE.

Parboil one hog's head and two feet, boil till bones leave the meat, chop meat fine and return to the liquor; add salt, one teaspoon of onion juice, 2 tablespoons Worcestershire sauce, 2 dried chopped peppers, $\frac{1}{2}$ teaspoon of allspice, $\frac{1}{2}$ teaspoon paprika, 2 cloves of garlic cut in half. Mix, add three cups of liquor to make thin. Pour in mould and set in cool place to jelly. Remove garlic.

PIG'S FEET A LA VINAIGRETTE.

(Mrs. C. K.)

Split the feet and boil 3 hours with a little salt, pepper and slice of onion, put on ice and when cold take one green pickle, or pepper, 1 small onion, spoonful capers, chopped parsley and a little mustard, chop all together and add 2 spoons of olive oil, 2 of vinegar, salt and pepper to taste. Pour over feet and serve cold.

SOUTHERN HASH.

One pint of well cooked chopped meat, season with onion, salt, butter and pepper, add a little water to the frying pan, cook in flat cake until well browned.

DEVEILED CHICKEN.

In a baking dish put 2 teacups of sweet milk, 4 pieces of toasted light bread; place this over the fire and when toast is soft add $1\frac{1}{2}$ tea cups of chopped, cooked chicken, one blade of chipped celery, 4 beaten eggs, salt and pepper to taste and a dash of paprika. Stir lightly until well mixed, and bake in quick oven 15 minutes, when it should be a light brown.

CHICKEN POT PIE.

(Mrs. Robert Sharpe.)

Cut one fat chicken into joints and cook in stewing pan till thoroughly done; add seasoning. To make crust take 15 big potatoes, pare and cook and prepare as for light mashed potatoes; put in butter sizes of an egg. Allow to cool enough to roll and mix in one quart flour, season with pepper and salt. Roll dough to thickness of biscuit dough. Place boniest parts of chicken in bottom of big sauce pan, cover with thick dough, alternate with chicken, finishing with dough on top. Pour liquor from chicken over all and cook on top of stove on a slow fire for 45 minutes.

MRS. SHARPE'S DELICIOUS CREAMED CHICKEN.

Two cupfulls of chopped cooked chicken, 2 tablespoonfuls of butter, 2 tablespoonfuls of flour, 1 cupful of milk, 1 tablespoonful of cream, yolk of one egg, 1 stalk celery chopped fine, salt and pepper to taste.

Melt the butter, add the flour and stir until smooth. Add the milk and cream, stir until it begins to thicken, turn into a double cooker and add the chicken. When thoroughly heated add the yolk of egg and celery. Mix seasoning to taste and serve in timbales.

QUAIL.

(Mrs. Edward H. Barnes.)

Dress 16 quails as you would a chicken to bake. Put in roasting pan with a little hot water, piece of butter on each bird; a teacup of port wine, 2 tablespoons of Worcestershire sauce, red pepper pod, cut in strips over the birds, and salt to taste.

Cook two hours in closely covered pan. Boil 2-pound can of small mushrooms until tender. Do not let water on birds become exhausted. After they have cooked one hour, add mushrooms. Before serving, thicken with flour and milk. Serve all on one dish garnished with parsley.

POT ROAST.

Take a 4 or 5 pound roast, rub thoroughly into the meat, salt pepper and flour. Have a large spoon of lard (tablespoon) heated to boiling point in a granite kettle, put in the seasoned roast with one large onion chopped fine. Brown the meat on all sides, turning constantly to keep from burning. When the meat is a rich brown add two or three cups of water, put on back of stove and cook slowly for two hours, adding water when necessary. When meat is done and thoroughly tender thicken the water in which it is cooked, for gravy, and add sliced carrots and one cup of tomatoes one hour before serving.

ROAST O'POSSUM.

Dress the o'possum by scalding and scraping like a young pig, remove the entrails and wash well, then soak over night in salt water. Parboil 15 minutes in fresh salted water, then put in roasting pan with cupful of water, pepper and a little salt, if needed. Place in oven and roast until tender, basting often with the gravy in the pan. Serve with baked, sliced potatoes or candied potatoes.

FRIED CHICKEN.

Put chicken on ice 2 hours before cooking. Cut the chicken in pieces and dredge with flour and drop in boiling lard, salt and pepper, and cover tightly and cook rather slowly; if it cooks too quickly it will burn. Cook both sides to a rich brown. Remove chicken and make a gravy by adding milk, flour, butter, salt and pepper. Cook till thick and serve in separate bowl.

CHICKEN PILAU. (French).

Boil a pair of chickens, when done take them out and put 1 cup of rice in the same water, first taking out some of the liquor. When the rice is done, butter it well. Cover the bottom of baking dish with half of it, then put your fowls on it and add the remainder of liquor. Cover fowls with the other half of rice, smoothing it over, and spread over it the yolks of two eggs well beaten. Bake in moderate oven.

STUFFED PORK HAM.

(Miss Mary Jones.)

Take a fresh pork ham, skin it with a sharp knife make incisions of $1\frac{1}{2}$ inches apart, moving the point of the knife inside of the meat so as to contain the stuffing. Now, mix together in a bowl for the stuffing, about one quart of bread crumbs, one small onion chopped fine, one tablespoon brown sugar, one tablespoon mixed spices ground fine, one tablespoon celery seed, one teaspoon salt, and one of red pepper. Moisten with vinegar. After stuffing sprinkle over the ham brown sugar, one tablespoon vinegar and cracker crumbs, cook slowly until perfectly tender.

BRUNSWICK STEW (Hanover County, Va.)

(Mrs. Edward H. Barnes.)

One of three meats, chicken, lamb or squirrel, Parboil chicken and cut up as if for frying, put in pot and cover with cold water. To one chicken add one large onion sliced, one thick slice of boiling meat cut in fine pieces, black and red pepper, and salt to taste. Cook the chicken until the meat falls from the bones, adding more water if necessary. Add 6 ears of fresh corn, scraped, or can corn, one quart of tomatoes chopped fine, and a little over $\frac{1}{2}$ pound butter. Let cook longer until corn and tomatoes are thoroughly done. Before serving add 2 cups of stale light bread crumbs to thicken the soup; a few pieces of sliced lemon. Let this be as thick as thick soup, serving in old fashioned soup plates. Accompany this dish with stuffed baked green peppers, or sliced green peppers, onions and cucumbers and rye bread.

CROQUETTES.

SALMON CROQUETTES.

(Mrs. R. M. Rose.)

Equal parts of flaked salmon and cooked mashed Irish potatoes. Season with salt and pepper, dip in egg, roll in crumbs and fry in boiling lard. Serve hot.

BRAIN CROQUETTES.

Wash and parboil a set of hog brains (or pig brains) 20 minutes. Drain, add 1 tea cup of cracker crumbs and 3 well beaten eggs. Make into cakes, roll in egg, then in cracker crumbs frying in hot lard. Garnish with parsley.

HAM CROQUETTES.

Two teacups of grated boiled ham, one cup of cracker or bread crumbs. Season to taste with butter, mustard, pepper and Worcestershire sauce. Roll in egg then in crumbs, fry in hot lard.

CHICKEN CROQUETTES. (Charleston, S. C.)

Boil chicken until tender. Make a sauce of the stock in which the chicken was boiled, thickening with flour. Season with salt, pepper and chopped parsley. Add chopped chicken, put on ice several hours to get firm. Make into croquettes, roll in beaten egg yolk, then in crumbs and fry in hot lard.

TONGUE CROQUETTES.

Mix one cup of cold chopped boiled tongue with one cup of cold mashed potatoes, put into saucepan and stir until potatoes are soft. Add one unbeaten egg. Mix carefully, roll in beaten egg then in cracker crumbs and shape and fry in boiling lard.

MACARONI CROQUETTES.

(Mrs. I. Joseph, Columbus, Ga.)

Cook one cup of macaroni broken in small pieces, in salt boiling water. When tender, remove and rinse in cold water, let drain, make a cream sauce of two tablespoons of flour cooked till frothy with two tablespoons of butter, then add one cup of milk, $\frac{1}{2}$ teaspoon of salt. When thick add $\frac{1}{2}$ cup of grated cheese and then add macaroni. Put in a dish in a cool place and when thoroughly cold make into croquettes. Roll in bread crumbs, then dip in egg beaten with one tablespoon of water then in crumbs again, fry in deep fat and drain on brown paper.

CHICKEN CROQUETTES.

(Mrs. C. K. Nelson.)

To every pint of chopped meat allow $\frac{1}{2}$ pint of cream or milk, 1 tablespoon of butter and 2 tablespoons of flour, $\frac{1}{4}$ of a nutmeg, 1 tablespoon chopped parsley, one of onion, salt and cayenne pepper to taste. Put milk on to boil, rub butter and flour together and add to boiling milk, put all seasonings in the meat. Stir into the milk, beat well on stove and turn out to cool. When cool form into croquettes, roll in egg and bread crumbs and fry in deep pan of boiling lard.

VEGETABLES.

RICE. (Southern Style.)

One teacup of whole grain rice, wash thoroughly, rubbing it between the hands; rinse and cover it with water. Let stand for $\frac{1}{2}$ hour. An hour before it is to be served, put two cups of water in a sauce pan having a close fitting lid, add a rounded teaspoon of salt and let come to a boil. Drain your rice, add it to the salted boiling water, boil violently with lid on for 15 minutes. Remove lid, and with a fork gently mound the rice in the center of the sauce pan, leave the lid off for 15 minutes with the sauce pan on the back of the stove. With the fork tear down the mound, replace the lid and put the sauce pan as far back on the stove as possible. The rice will be grainy and delicious and will contain every bit of its food value. Never use a spoon.

VIRGINIA GREEN CORN PUDDING.

One pint fresh milk, 3 eggs beaten separately, 3 tablespoons melted butter, 3 dessertspoons of sugar, 1 heaping teaspoon flour, 1 teaspoon salt, 6 ears of tender corn (8 if small).

Score and scrape corn, add to the egg yolks, butter, flour, sugar and salt, then the milk gradually, and last the whites of the eggs. Bake in rather a hot oven. As soon as light brown on top cover with a buttered paper, to prevent browning too fast.

CANDIED SWEET POTATOES.

Boil the sweet potatoes, when cold remove the skin, take a baking pan and place in the bottom a layer of potatoes sliced, then brown (or white) sugar and butter, continue until the pan is nearly full. Then pour over $\frac{1}{2}$ cup of water; place in oven and let cook until they are candied, and brown.

SQUASH CAKES.

To 2 cups of boiled squash, pressed through a colander, 1 cup of flour, nearly a cup of milk, 3 eggs, 1 teaspoonful of baking powder. Season to taste.

Beat eggs very light, not separating them, stir in flour with powder in it, then the milk and then the squash.

STEWED SQUASH.

Pare and cut in small pieces four medium sized squashes. Stew in water half an hour, then pour in a tea cup of sweet milk or cream. Cook until tender, add a teaspoon of butter, season to taste and serve.

BOILED OKRA.

Take young tender pods of okra and boil in salt water. Drain, pour over a teacup of cream, add a teaspoon of butter, season with pepper and let simmer five minutes. Serve hot.

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RECIPES.

MASHED TURNIPS.

To one quart of water add a slice of bacon, and when boiling put in your turnips which have been peeled and sliced thin. Let boil until the water is nearly all out, remove the meat, add a teaspoon of sugar, mash turnips fine, pepper and a little salt.

STUFFED TOMATOES.

Cut a piece from the top of each tomato and scoop out the inside, chop this and mix with it an equal quantity of fine crumbs, a teaspoon of white sugar, ten drops of onion juice, 2 tablespoons melted butter, a scant teaspoon salt and a little cayenne. With this stuffing fill the tomatoes, arrange them in a pudding dish and sprinkle the tops with bread crumbs. Bake covered, half an hour, uncover and brown.

STUFFED EGGPLANT.

(Mrs. E. W. Charbonnier.)

Select a medium sized eggplant and after washing, wipe dry, cut in halves, lengthwise, scoop out the meat, leaving the rind thick enough to keep shape. Chop the meat fine, mix with equal quantity of bread crumbs, two tablespoons of melted butter, salt and pepper to taste; moisten with brown stock, or milk, fill shells with the mixture, place strips of bacon over the top, place in buttered pan and bake in hot oven about 35 or 40 minutes.

CAULIFLOWER.

One head of cauliflower thoroughly washed. Drop in pot of boiling salted water, head down. Boil 15 minutes or longer, until tender. Drain, put in hot dish, cover with cream sauce, sprinkle with grated cheese (American cream cheese), and serve hot. May be served with melted butter, omitting cheese and sauce, if desired.

"HOPPING JOHN."

One cup of field peas (cow peas) soaked over night in cold water. One onion sliced, sprig of parsley. Let all of this boil in one quart and one pint of water for one hour. Add 2 cups of well washed rice; the rice must be thoroughly cooked 20 minutes. Add one slice of raw ham and several strips of bacon, cut in strips and fried. Let dry out before serving.

EGGPLANT FRITTERS. (Aunt Adeline.)

Cut the plant in pieces and boil in salted water with one tablespoon of vinegar for 2 minutes (or until soft). Mash and drain. To one pint of pulp add $\frac{1}{2}$ cup of sifted flour, 2 well beaten eggs, salt and pepper to taste. Fry in small cakes in hot fat, browning on both sides.

GERMAN POTATO CAKES.

(Mrs. H. D. Boylston.)

Put 4 large potatoes (Irish) through a food chopper, add an egg well beaten, salt and black pepper to taste, and flour enough to hold them together. Fry in hot fat slowly.

GREEN CORN CAKES.

(New Orleans Picayune.)

One quart of finely grated green corn, 4 eggs, 1 cup of flour, 1 pint of milk, $\frac{1}{2}$ teaspoon of salt, 1 tablespoon melted butter.

Beat the eggs separately, and then add the yolks well beaten to the corn. Add the salt, melted butter, then the milk, and mix well. Then add sufficient flour to make a thin batter, and finally the whites of the eggs, beaten to a stiff froth. Bake on a hot griddle, butter generously and serve very hot.

This is a great Creole cake and delicious.

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RECIPES.

SALADS.

GRAPEFRUIT ASPIC.

One box of Knox's gelatine dissolved in cold water, pour over this 1 pint boiling water, season with sugar, salt and pepper to taste. The juice of 1½ lemons, strain this over the grapefruit, and pour in wetted mold. Serve with mayonnaise on lettuce leaves.

COLLEGE SALAD.

(Mrs. Hodgkins.)

One can pineapple diced. Equal quantity marshmallow diced. One cup cooked dressing, 1 cup nut meats. Season with salt and pepper.

One hour before serving put pineapple and marshmallows in the boiled dressing (reserving one cup for garnish). When ready to serve add one cup of whipped cream or beaten white of egg, and nut meats. If added first the nut meats discolor the salad.

Boiled dressing is as follows: One cup of water, 1 cup vinegar, 2 tablespoons oil or butter, salt and pepper to taste, 2 heaping tablespoons sifted flour, yolks 4 eggs. Mix flour into paste with water, add eggs and strain eggs and flour. Cook till thick, add whipped cream or beaten whites of eggs. If desired 1 pint of milk may be used instead of the cup of water.

PRESSED CHICKEN.

(Mrs. R. M. Rose.)

Cook a 3-pound chicken in water to cover. Boil liquor down, to one quart. Cut meat in small pieces, add ¾ box of gelatine dissolved in cold water, one tablespoon Worcestershire sauce; strain chicken liquor, add one cup of celery, red pepper and salt to taste. Turn into a mold lined with sliced hard boiled egg. Put on ice to harden, when ready to serve, turn out on platter and garnish with lettuce. Serve with mayonnaise.

CHEESE SALAD.

(Mrs. Charles A. Sisson.)

Mash six Neuchatel cheeses with 3 tablespoons mayonnaise dressing, add 1½ cups of ground pecan meats, 2 tablespoons sherry, celery salt and paprika to taste. One tablespoon gelatine, dissolved in a little cold water. Mix thoroughly and fold in a cup of whipped cream. Put on ice to congeal. Garnish with fresh sliced cucumbers and chopped olives. Serve on lettuce with French dressing.

CHEESE MOUSSE.

(Mrs. C. L. Pettigrew.)

One-half pint cream, 1 cup grated New York cheese, juice of one lemon, one rounded tablespoon granulated gelatine dissolved in 2 tablespoons water. Whip cream very stiff, put the whipped cream in a bowl, stir in gelatine, add lemon juice, then the cheese gradually. Put aside to congeal, and when hardened serve with mayonnaise, on lettuce leaves.

PINEAPPLE SALAD.

(Mrs. Frank J. Allen.)

Cut one pineapple in small cubes, 1 cup of finely cut celery, 1 cup of orange pulp, 1 cup of English walnut meats. Shred lettuce very fine, form into nests on individual plates.

Mix 1 cupful of whipped cream with one cup of mayonnaise, stir it through the pineapple mixture, decorate with chopped nuts.

FRUIT SALAD.

(Miss Mary King.)

One grated cocoanut, 1 can sliced pineapple, 4 oranges, 8 bananas.

Peel oranges, cut in small pieces, peel and slice bananas, cut pineapple in small pieces, mix in bowl, sprinkle the layers with powdered sugar and grated cocoanut, pour over all $\frac{1}{2}$ cup of pineapple syrup and $\frac{1}{2}$ pint of sherry wine.

DELICIOUS SALAD.

(Mrs. C. L. Pettigrew.)

One-half package Knox's gelatine, dissolved in $\frac{1}{2}$ glass of water. The juice of a large can of pineapple, and 3 lemons.

Put this juice on fire to heat, pour gelatine when dissolved into this hot juice. Take off the fire, and when it begins to congeal put in the pineapple cut in small pieces, and 3 cucumbers peeled and sliced thin. Let this harden and serve with mayonnaise on lettuce leaves.

GRAPE FRUIT AND NUT.

(Mrs. Frank Allen.)

Carefully remove sections of grape fruit, removing all white membrane. To one quart of fruit add 2 cups English walnuts. Serve on crisp lettuce with French dressing made with 3 tablespoons of olive oil to one tablespoon lemon juice, and a pinch of sugar if liked. Dash of paprika and salt.

FRUIT SALAD.

(Mrs. Frank Allen.)

Equal parts of skinned Malaga grapes, sweet oranges, pecans, celery and white cherries. Use French dressing, sweetened, adding 1 cup of whipped cream just at serving time. Serve in nest of lettuce.

TOMATO ASPIC.

1 can of tomatos, 1 tablespoon chopped onion, 1 teaspoon of chopped green pepper, 1 teaspoon salt, $\frac{1}{2}$ box (or 1 envelope) gelatine, 1 teaspoon sugar, and paprika to taste.

Put in granite pan, heat to boiling point, strain and serve in fancy or individual molds. Serve on crisp lettuce with mayonnaise dressing.

TOMATO SALAD.

(Mrs. C. L. Pettigrew.)

Peel and scoop out the desired number of tomatoes. Mix chopped hard boiled eggs and herring roe with the tomato and fill tomato shells. Serve on lettuce leaves with mayonnaise dressing.

CUCUMBER, OR GREEN SALAD.

(Mrs. N. M. Hodgkins.)

One-half cup pineapple juice, 2 cups diced pineapple, $\frac{1}{2}$ cup water, 2 cups grated or diced cucumber (celery cut fine can be used in place of cucumber).

Into this liquid put salt, pepper and lemon juice and one package of gelatine soaked in $\frac{1}{2}$ cup of cold water, and dissolved by standing in hot water. Serve with mayonnaise dressing. Color light green with paste or liquid coloring.

CHICKEN SALAD.

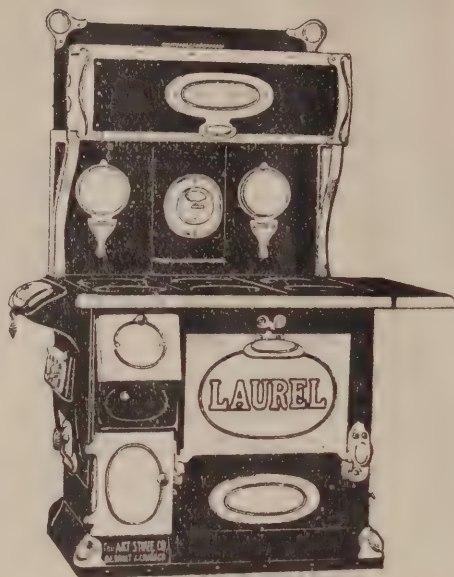
The salad par excellence is made of chicken. Everything used in preparing salad should be cold, the fowl, eggs and oil, and should always be chilled before serving.

Boil the fowl until tender, letting it cool in the water in which it is cooked; when cold cut into small pieces and add an equal quantity of celery to each chicken. Chop three hard boiled eggs, and one cup of blanched almonds. Chill, mix and serve on lettuce leaves with mayonnaise dressing.

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POTATO SALAD.

One quart diced cold Irish potatoes, 1 cup celery, 1 dill pickle chopped fine; season with salt paprika to taste. Mix thoroughly and serve with mayonnaise, or any good bought dressing.

CHEESE AND PIMENTO SALAD.

Stuff canned pimentos with cream cheese, cut into slices and serve one or two slices to each person on lettuce leaves with French dressing.

CHEESE SALAD.

(Mrs. Charles Sisson.)

On pint of cream, 2 cups of grated American cheese, one tablespoon of gelatine dissolved in a little milk. Whip the cream stiff, add the gelatine, salt and paprika to taste, pinch of mustard, fold in cheese lightly, put in mold on ice. Serve with mayonnaise on lettuce.

SALMON OR TUNNY FISH SALAD.

Flake cold left-over fish or salmon, two cupfuls, one large or two small Irish potatoes; boil till tender, mash and mix with fish while warm, using a fork. Cut into small pieces two dill pickles, mix with the above and pour over the following dressing and stir in thoroughly the yolks of three hard boiled eggs, one teaspoon salt, a teaspoon sugar, one teaspoon of Worcestershire sauce, a dash of black pepper. Mix well together and add one cupful of vinegar, stir well, then pour over fish.

ASPARAGUS TIPS. SALAD.

Boil asparagus tips in salt water until tender, drain, put on ice until ready to serve. Mix three tablespoons of olive oil, one of vinegar, 1/4 teaspoon salt, pinch red pepper; beat thoroughly, pour over asparagus before serving. Garnish with lettuce and Spanish pimento.

SLAW.

Shred one small firm white cabbage, drop in ice water for one hour, drain thoroughly, season with celery seed and add a boiled dressing made as follows: to one beaten egg 2 tablespoons white sugar, level teaspoon flour, a heaping teaspoon mustard, tablespoon butter, one cup of vinegar. Cook in double boiler until a little thick; have cold when ready to serve.

FRUIT SALAD.

(Mrs. J. E. Fain.)

Four large oranges, 1 can sliced pineapple, 1 pint bottle cherries (Maraschino), 1/2 lb. white grapes, 1/2 pkge. or 1 envelope of Knox's Gelatine.

Fairy Salad Dressing for Salad: Three tablespoonfuls sugar, yolks of three eggs, 1 pint of whipped cream.

Cream the sugar and butter slowly, add one yolk at a time until the three are added; next the juice of lemon. Cook in double boiler until thick. When cold add whipped cream. Cut up the fruit in small pieces, the oranges and pineapples, next the grapes; add cherries. Dissolve the gelatine in one cup boiling water. When dissolved, add cherry juice, pour over fruit. When well congealed serve on lettuce leaves and cover with Fairy Salad.

COLD SLAW.

(Mrs. Robt. Sharpe.)

Slice on vegetable slicer one good sized head of hard white cabbage. Just before pouring over it the following sauce season with one tablespoonful of salt and one tablespoonful of mustard.

SAUCE.—Beat six eggs slightly, add one cup of sour cream; cook in double cooker until it starts to boil, then pour in half a cup of boiling vinegar. Cook till as thick as honey and pour over the cabbage.

COLD SLAW DRESSING.

(Mrs. C. K. Nelson.)

One cup of vinegar and water mixed, Piece of butter size of an egg. Let come to a boil. Yolks of 3 eggs, $1\frac{1}{2}$ teaspoons flour; pour boiling vinegar on eggs and flour beaten together and let come to a boil.

GRAPE FRUIT AND PINEAPPLE ASPIC.

(Mrs. C. A. D.)

Two large grape fruit, 3 sweet oranges, small cup of sliced pineapple, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups of pineapple juice, 2 pimentos, $1\frac{1}{2}$ boxes (3 envelopes) Knox's plain gelatine, 2 teaspoons of the pimento water.

Prepare oranges and grapefruit in small pieces, leaving out tough linings. Cut pineapple and pimento in small pieces, soak the gelatine in one cup of water for 5 minutes. Let the pineapple juice and sugar come to a boil, stirring the dissolved gelatine into it, add a pint of boiling water and let it cook for a few minutes. Take off, arrange the fruit in a fancy mould and pour the mixture over it. Serve on lettuce leaves, mayonnaise in the center.

SALAD DRESSINGS.

MAYONNAISE.

(Aunt Em.)

One egg yolk, very cold, 1 cup of olive oil (cold), $\frac{1}{4}$ teaspoon cayenne, $\frac{1}{2}$ teaspoon sugar (may be omitted); 1 boiled yolk, 1 teaspoon salt, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon mustard, 2 tablespoons lemon juice.

Mix egg yolks until thick, add olive oil drop by drop until dressing is thick, then seasoning and lemon juice alternately with the oil until all is very thick. Keep on ice.

MAYONNAISE NO. 2 (Without Oil).

(A. C. B.)

Beat yolks of 4 eggs, adding 1 teaspoon each of salt, sugar, $\frac{1}{2}$ teaspoon mustard, 2 tablespoons butter, 7 tablespoons vinegar. Cook over boiling water, stirring constantly until thick; when cool fold in one cup of cream, and just before serving add the beaten whites of 4 eggs. Especially nice on fruit salads.

WHIPPED CREAM DRESSING (Administration Cook Book).

Three tablespoons grated horse radish, 2 tablespoons lemon juice, 1 tablespoon tarragon vinegar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ teaspoon sugar, $\frac{1}{4}$ teaspoon cayenne pepper. Add one cup of whipped cream to the foregoing.

RUSSIAN DRESSING.

To one cup of stiff mayonnaise dressing, add one tablespoon of sweet chili sauce, mix thoroughly and serve on crisp lettuce. This dressing may be varied by omitting the chili sauce, and adding 2 teaspoons of peanut butter smoothly incorporated.

FRENCH DRESSING.

One-quarter tablespoon sugar, pinch paprika, 1-8 tablespoon salt, 1-2 tablespoon mixed mustard.

Blend together and add 7 tablespoons of olive oil, one by one, mixing thoroughly; add also 3 tablespoons vinegar, one by one, stir until thick.

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Your account INVITED.

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RECIPES.

CHEESE DISHES.

ELIZABETH EGG SOUFFLE.

(Mrs. John D. Atkinson.)

Six hard boiled eggs, chopped fine; 1 1-3 pounds American cream cheese. Make a cream sauce of 1 cup of milk, 2 tablespoons flour, 2 tablespoons butter.

When sauce is creamy add the eggs and cheese. Boil all together, mixing well, and add salt and red pepper.

Butter ramikins and pour in mixture. Put small pieces of butter on top and bake quickly until a light brown.

WELSH RAREBIT.

(Mrs. Wm. J. Tilson.)

One pound of cream cheese cut very fine. Beat 2 eggs, adding one light teaspoon mustard, $\frac{1}{2}$ teaspoon sugar, $\frac{1}{2}$ teaspoon salt, pinch of cayenne pepper. Melt in pan one tablespoon butter, add the cheese, stir; do not beat until all is melted; then add the egg mixture. Add $\frac{1}{2}$ cup cream. Cook until smooth, stirring constantly. If too thick add a little more cream.

CHEESE RELISH.

(Mrs. C. L. Pettigrew.)

One can of tomato soup, one Bermuda onion, 4 bell peppers, one pound of cheese grated. Boil soup, onions and peppers, then add cheese and cream last. Serve on toast.

CHEESE STRAWS.

One pint of grated American cheese, $\frac{1}{4}$ pint sifted flour, two tablespoons of butter, $\frac{1}{2}$ teaspoon paprika, a little salt. Mix with rich milk, handling quickly, roll out, cut in strips and bake slowly.

CHEESE FONDU.

(Mrs. Edward H. Barnes.)

Pour 3 cups of milk over 2 cups of bread crumbs. Let stand one hour. Season with salt and pepper. Add 3 well beaten eggs, folding in whites and 2 cups of grated cheese sprinkled through and over the top. Bake until done and serve at once.

MILK CHEESE SOUFFLE.

(Miss Sisson.)

Five eggs beaten together, 1 pint boiling milk; 1 tablespoon grated Swiss cheese, salt and pinch cayenne pepper. Break eggs in a bowl, give three or four beats with a fork, add the milk, which is at boiling heat; then cheese, pepper and 1-3 teaspoon salt. Put the pan, which has been greased with butter, in a pan of boiling water and bake $\frac{1}{2}$ hour. Serve with sauce.

SAUCE—One tablespoon flour, 1 tablespoon butter, 1 pint milk, 1 tablespoon grated Swiss cheese, cayenne pepper and salt to taste. Blend flour and butter, add to boiling milk, add cheese and salt, put in pan over boiling water and let thicken.

PUDDINGS.

QUEEN OF PUDDINGS (Very Old).

(Miss Hornady.)

Heat one quart rich milk; pour over 1 pint light bread crumbs. While warm add butter the size of hen's egg, grated rind of a lemon; beat 4 yolks with 1 cup of sugar, and add to the soaked bread and milk. Add 1 lb. seeded raisins, chopped and well floured; 1 cup of shredded almonds, floured. Put all in large pudding pan, and cook until thick and set in moderate oven. Take out, spread top with one grated cocoanut and over this the 4 egg whites beaten very stiff with 4 tablespoons of sugar and juice of one lemon. Put back in oven and brown lightly for a few minutes. Serve with whipped or plain cream, flavored with sherry wine.

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RECIPES.

✓ ENGLISH PLUM PUDDING.

One cupful of chopped beef suet freed from skin and shreds, 1 cupful currants, 1 cupful chopped almonds, 3 cupfuls raisins (floured), 2 cupfuls bread crumbs, 1 teaspoon cinnamon, 1 grated nutmeg, $\frac{1}{2}$ teaspoon ground cloves, 2-3 cupful brown sugar, $\frac{1}{2}$ cupful each citron, candied orange and lemon peel.

Mix ingredients and allow them to stand for a week. The day before Christmas add to the fruit the yolks of four beaten eggs, one cupful of warmed milk, $\frac{1}{2}$ cupful of sherry and $\frac{1}{2}$ cupful of brandy.

Pudding is much better boiled in regular molds, or in earthenware bowl, with a heavy unbleached muslin cover tied firmly over the top. The inside of the mold or bag is well greased and flour sifted over the grease to prevent the pudding sticking. If the mixture is made into three smaller puddings instead of one large one, there will be less danger of its being insufficiently cooked in the middle. The mixture should lack half an inch of reaching the top of mold, and the water in the vessel in which it is boiled should come only to an inch from the top of the mold. If the water comes higher it will come over the pudding. Let the water merely simmer for six hours. On Christmas day the pudding is placed in a pan and steamed for an hour, a twig of holly is stuck in the middle and just before serving the brandy is set ablaze. The plum pudding is generally served with hard sauce.

BLIGHT HOUSE PLUM PUDDING.

The Real English Article.

(Miss Mary Jones.)

One pound chopped suet or butter, washed and creamed, 1 lb. brown sugar, 10 eggs, 1 pound citron, 1 wineglass brandy, 1 pound blanched almonds cut fine, 1 pound cracker crumbs, $1\frac{1}{2}$ pounds currants and raisins, 1 lemon with grated rind, 1 wineglass wine.

Beat the eggs separately, add sugar to yolks, then the butter, then whites, then brandy, wine and spices mixed together; also the lemon juice and grated rind. Mix the fruits all well together without cutting the raisins, then the cracker crumbs with the fruit.

Grease pudding bag well, put in the pudding, tie as tight as possible, leaving no room for swelling. Boil 5 hours. This is the most important part. When you serve, pour a glass of wine or brandy over it and set on fire; serve with hot sauce. (See sauces.)

MOLASSES PLUM PUDDING.

(Miss Mary Jones.)

One cup of butter, 1 cup of molasses or sorghum.

Melt together, stir into this flour (Capitola) enough to make a stiff batter. One cup stoned raisins, 1 cup of shredded citron (if you wish it very nice); a teaspoonful of soda in a cup of buttermilk, or sour milk; season with mace or cinnamon. Boil four and one-half hours. Serve with sauce. (See sauces.)

SECESSION PUDDING.

(Miss Mary Jones.)

Three cups flour, 4 eggs, 2 cups of raisins (floured), 1 cup molasses or sorghum, 1 cup milk, 1 cup butter, and 1 light teaspoon of soda. Boil three hours and serve with sauce.

ORANGE PUDDING.

(Mrs. John D. Atkinson.)

Cover the bottom of a pudding dish with sliced oranges. Make a rich custard and pour over the oranges. Make a meringue of the whites of 4 eggs and put on custard and brown in oven. Serve cold.

WINE PUDDING.

(Mrs. C. L. Pettigrew.)

Eight eggs, 1 cup cream, 1 tablespoonful of flour, 1 light pound of sugar, butter size of egg, 1 cup of wine, 1 nutmeg.

Use part of whites for meringue. Bake in four pastries.

AMBER PUDDING.

(Mrs. C. L. Pettigrew.)

One cup of bread crumbs, 1 cup of orange marmalade, $\frac{1}{4}$ pound citron, 1 cup of butter, 4 eggs, $\frac{1}{2}$ pound almonds, blanched. Mix and boil as you boil plum pudding and serve with stiff butter and sugar sauce.

TAPIOCA PUDDING.

One small cup tapioca, 1 quart milk, 1 teaspoon butter, 3 tablespoons sugar; soak tapioca in water four hours, then add milk, flavor with extract of lemon or vanilla. Bake slowly one hour; to be made the day before it is wanted. Serve cold with cream, or milk and sugar.

SPONGE PUDDING.

(Mrs. C. K. Nelson.)

One-quarter cup of sugar, $\frac{1}{2}$ cup flour, 1 pint milk, boiled, $\frac{1}{4}$ cup of butter. Yolks and whites of 5 eggs beaten separately. Bake quickly and serve at once with the following sauces:

RICH MAN'S SAUCE.—One-quarter pound butter, 1 pound brown sugar, 3 egg yolks, $\frac{1}{2}$ tumbler of wine, juice and grated peel of one lemon, $\frac{1}{2}$ teaspoonful of nutmeg; stir well and boil ten minutes.

STRAWBERRY SHORTCAKE.

One pint flour, 1 tablespoon of butter, 1 teaspoon yeast powder, yolk of 1 egg, 2 tablespoons sugar.

Mix with sweet milk to a soft dough. Bake and while hot split and butter, and put a layer of fresh strawberries well sweetened between the layers, one layer on top; then cover with whipped cream, sweetened.

PEACH MOUSSE.

(Miss Mary King.)

Put 1 can of peaches through a sieve; sweeten with 1 cup of sugar, 1 teaspoon lemon juice, a little almond extract. Pour the hot peach juice over 2 tablespoons of gelatine. Let cool and mix with the pulp. Put on ice to mold, serve with whipped cream.

MAPLE MOUSSE.

(Miss Molly Bostick.)

Soak one tablespoon of gelatine in two tablespoonsful of cold water; add one cup of hot maple syrup and stir the mixture over ice until it thickens; then fold in the whip from one quart of cream. Turn into a mold and let stand three hours packed in equal parts of ice and salt.

MARSHMALLOW MOUSSE.

One quart of cream whipped, 1 pound marshmallows, 1 teaspoonful extract vanilla.

Cut marshmallows into small pieces, mix with the cream, set on ice five hours; then pack in ice and salt two hours before serving.

PRUNE PUDDING.

Boil 1 pound of prunes; remove the seed and cut fruit in small pieces; 1 cup of bread crumbs. Put in layers in pudding dish with little lumps of butter, sprinkle with brown sugar, cinnamon, nutmeg and cloves, if liked. Cover with water the prunes were boiled in and keep moist. At the last sprinkle with English walnut meats. Put most of the butter on top; bake slowly and do not let it get dry. Serve with the following:

HARD SAUCE—One-fourth cup butter, 1 cup sugar and 1 tablespoon of brandy. Beat butter and sugar to a cream, add the brandy gradually, and lastly 2 tablespoons of boiling water. Beat hard until light and foamy like whipped cream.

FIG PUDDING.

One and one-half pounds figs, 1½ pounds brown sugar, 1½ pounds bread crumbs, 1½ pounds beef suet, 3 eggs.

Remove skin from suet and chop fine; put into a bowl and mix with figs chopped fine and hard ends cut off; stir in the bread crumbs; beat eggs and sugar and mix with the figs and bread crumbs one heaping teaspoon of baking powder. Grease mold; pour mixture into it, put on the cover, plunge into a large caldron of boiling water, let boil for three hours. Serve hot with liquid or hard sauce.

BLACKBERRY PUDDING.

Four eggs, 1 pint blackberry jam, ½ teaspoon soda, 1 pinch of nutmeg, 1 cup butter, 4 tablespoons sour cream, 1 cup sugar, 1½ cups flour (Capitola). Mix thoroughly and bake, using the whites of two of the eggs for a meringue.

MACAROON PUDDING.

(Mrs. Edward H. Barnes.)

Put into a double boiler 1 quart rich milk, let come to a boil and stir into it yolks of 4 eggs, and 1 cup of sugar, well beaten together.

Soak 3 tablespoonfuls of Knox's gelatine in one cup of cold milk, and add to the custard, stirring all the time. As it begins to thicken remove from fire, fold in the whites stiffly beaten, flavor with 1 teaspoonful of vanilla. Fill a glass bowl half-full of macaroons, first dipping them in sherry wine. Pour the custard over this when cool and set away to congeal.

CHARLOTTE RUSSE NO. 2.

One quart rich milk, 9 tablespoons sugar, 4 eggs, whites, ½ box of gelatine dissolved in ½ cup of cold milk, to which add ½ cup boiling water.

Flavor cream with sherry and when the gelatine is cold, mix all together, having eggs well beaten, churn with syllabub churn and turn in fancy mold to harden on ice.

WINE JELLY.

One box of gelatine soaked in 1 pint of cold water; add 1 pint boiling water, 1 pint sugar, 1 pint sherry wine, 1 dozen cloves, ½ stick cinnamon, juice of 1 lemon, whites of 2 eggs, well beaten. Let boil up three times, remove, strain and pour in mold. Serve with flavored whipped cream.

CHOCOLATE SOUFFLE.

(Miss Louise Joseph, Columbus, Ga.)

Melt 2 squares of chocolate with 1-3 cup of sugar over hot water; add gradually 1 pint of milk; when scalded, stir and cook in it the yolks of 3 eggs, beaten and mixed with one-half cup of sugar. When the mixture coats the spoon, add 2 teaspoonfuls of vanilla and 1 tablespoonful of granulated gela-

tine, softened in one-quarter cup of water; strain over the whites of 3 eggs beaten stiff. After folding in eggs thoroughly, turn the mixture in a chilled mould. Serve with whipped cream sweetened and flavored.

MACAROON SOUFFLE.

Prepare as chocolate souffle, substituting one cup and a half of macaroons finely crushed, for the chocolate.

HEAVENLY HASH.

(E. M.)

Whip one-half pint cream stiff, allowing one tablespoonful of sugar to one-half pint of cream. Chop fine one large banana, two large oranges, one and one-half cups of pineapple, twelve marshmallows. Mix well, lastly adding the cream. This will serve about six.

PLAIN BOILED CUSTARD.

(Mrs. Milton Keeler.)

One quart rich milk, 4 stiffly beaten eggs, $\frac{1}{4}$ pound sugar.

Beat eggs light with one-half of the sugar; boil milk and the other half of sugar, pouring it slowly over the beaten eggs. Stir well, put back in double boiler on stove and let come to a boil. Flavor to taste.

SYLLABUB.

(M. C. B.)

One quart thick cream, $\frac{1}{2}$ pound sugar, 1 glass of sherry, or flavor with vanilla; add the beaten whites of 3 eggs and whip all together with syllabub churn. Serve cold in tumblers, or tall glasses.

APPLE FLOAT.

Stew juicy apples until tender; beat the pulp light, sweeten to taste. For six large apples whip the whites of five eggs stiff, fold together with the apple, flavor and serve with sponge cake.

BAKED CUSTARDS.

Boil 1 pint new milk with a stick of cinnamon. Let it cool and beat into it 6 eggs with 6 spoonfuls of sugar. Fill your cups and set in a pan of hot water to bake. Take out as soon as firm.

VIRGINIA CARAMEL CUSTARD.

One-fourth pound sugar, 5 eggs, 1 quart milk, vanilla.

Beat the egg yolks with sugar, then add the well-beaten whites and mix with milk. Flavor custard, pour into buttered molds and put immediately into a pan of boiling water inside a hot oven. When it is set firmly, put aside in the mold until cold, then turn out on a platter, dust generously with sugar. Before ready to serve it put back into the upper part of a hot oven and let it remain until the sugar has melted and browned on the tops and sides where it runs down.

DELICIOUS MINCEMEAT.

Two pounds lean beef, 2 pounds raisins, 1 pound citron, 1 quart sherry, 1 nutmeg, $\frac{1}{2}$ ounce cinnamon, 1 cupful blackberry jam, 2 pounds beefsuet, 2 pounds currants, $\frac{1}{2}$ pound candied lemon peel, 2 pounds sugar, 2 oranges, juice and rind 2 lemons, juice and rind, 1-3 ounce cloves.

Cover the meat with boiling water and let simmer until tender, then set aside to cool, while preparing fruit. Shred suet and chop fine. Pare, core and chop apples. When meat is cold chop and add to other dry ingredients. Add oranges and lemons last. Mix well and pack in a stone jar, pouring the sherry over it just before the mixture is put away.

"TIPSY SQUIRE."

(Mrs. Edward H. Barnes.)

Use square sponge cake; stick with blanched almonds; pour sherry over this until cake is covered and very moist; then boiled custard, another layer of cake and almonds, wine and custard. Cover the whole with stiff syllabub. Prepare two hours before serving.

WHITE CHARLOTTE RUSSE (No. 1).

One quart cream, 1 wineglass sherry, 1 pound sugar, 1 teaspoon vanilla, 1 ounce gelatine, 6 egg whites.

Add half of the sugar to cream, whip to stiff froth. Whip whites of eggs very stiff, add remainder of sugar to them, fold into cream, flavor, add gelatine dissolved in the wine and $\frac{1}{2}$ cup water.

Beat all together until it thickens, turn into fancy mold and set on ice to congeal.

MINCEMEAT NO. 2.

(Mrs. Chas. W. Ford.)

One cup roast beef, 1 cup apple, 1 cup raisins, 1 cup currants, $\frac{1}{4}$ cup suet, $\frac{1}{3}$ cup English walnuts, $\frac{1}{2}$ cup vinegar, 2 cups syrup from peach pickle, $\frac{1}{2}$ cup peach brandy, 1 teaspoonful mixed spice, 1 teaspoonful lemon extract, 1 teaspoonful salt.

Simmer for one hour. All measurements are level.

SWEET SAUCES FOR PUDDINGS.

CREAM BRANDY SAUCE.

Cook 1 cup of sugar, 1 cup of water until it threads; beat 3 egg-yolks, 2 tablespoons of brandy, $\frac{1}{2}$ cup of cream and dash of salt. Add the sugar and water slowly, stirring constantly until thick.

SAUCE FOR PLUM PUDDING.

Boil together 2 cups of granulated sugar with one cup of water; rub a tablespoon of butter to a cream, and add a wineglass of wine or 2 tablespoons of brandy, and a little nutmeg. Pour on the boiling syrup and keep hot until ready to serve.

LEMON SAUCE.

Two cups sugar, 2 tablespoons butter, 1 teacup of boiling water.

Cook a few minutes, add the juice of a lemon and the beaten yolks of two eggs; let cook up, take from the fire, whip into this the whites of 2 eggs that have been beaten to a stiff froth. Serve hot.

HOT MAPLE SAUCE.

(J. C. B.)

To a half pound of maple sugar add a little water; let it boil until it reaches the "thread" stage, add a cup of English walnuts chopped fine. Serve hot with ice cream.

FOAM SAUCE.

Take two cups of pulverized sugar, one cup of butter, $\frac{1}{2}$ cup flour and one cup of boiling water; beat sugar, butter, flour thoroughly together, stir it into the boiling water slowly; let boil up once; flavor with vanilla or wine.

HARD SAUCE.

Cream one cup of butter, 2 cups of pulverized sugar, add juice of one lemon, or two teaspoons of vanilla and a pinch of nutmeg. Keep cool until ready to serve.

PIES.

PUFF PASTE.

One pound butter, $1\frac{1}{2}$ pounds flour, $\frac{1}{2}$ pint ice water.

Wash the butter carefully, squeeze out all the water. Divide in six parts. Separate the flour, leaving $\frac{1}{2}$ pound to sprinkle with. Take the 1 pound of flour and one piece of butter and mix with the ice water, using a knife for the purpose, and handle as little as possible. Roll the paste from you and spread with the butter. Add $\frac{1}{2}$ pound of flour in three rollings. Set in cool place for one or two hours.

APPLE PIE.

Four large tart apples, 1 teaspoon sweet spices, blended equally, 2 tablespoons water, 1 cup sugar, 1 tablespoon butter.

Pare and slice the apples and let them stew gently, adding the water and the butter. Season well with the spices; when done take off and allow to cool. Line tin pie plates with flaky pie crust after greasing slightly with butter, and bake the bottom crust slightly brown. Fill in with the apples, and then cover the top with a thin layer of crust. Bake a delicate brown; remove from tin, dust with powdered sugar and serve hot or cold.

COCOANUT PIE.

Beat 3 egg yolks, stir in 1 cup of sweet milk, 1 tablespoon of flour (moistened with milk), butter the size of a walnut, 1 level teaspoon baking powder. Fold in a ten-cent grated cocoanut, and the beaten whites of the eggs. Bake with under crust only. Flavor if desired.

PUMPKIN PIE.

One quart of cooked pumpkin, seasoned with one teaspoon cinnamon one of allspice and a little ginger. Add $\frac{1}{2}$ pint of sugar, one cup of rich cream, 3 beaten egg and 3 teaspoons of butter. Line deep pie tins, fill with custard and strip the top with pastry. Bake brown.

CREAM PIE.

To one quart of sweet milk add 2 eggs beaten light with 2 tablespoons of flour which have been dissolved in a little cold milk. Sweeten to taste, cooking to a thick custard, stirring constantly. When cool, flavor. Bake a pastry and fill with the custard and bake very delicately and carefully. Use only an under crust.

LEMON PIE.

Beat 3 eggs with one cup of sugar, one lump of butter, size of an egg, one teaspoon sifted flour, 3 tablespoons water. Juice of one large lemon. Cook thick and pour in baked pastry shell. For the meringue, beat whites of 2 eggs stiff and add one cup of sugar. Pile on the baked custard and brown in oven, not too hot.

SWEET POTATO PIE.

Mix one quart of hot mashed sweet potato with 4 well beaten eggs, beating in 1 pound white sugar, 2 pints of rich sweet milk, and 1 pound of creamed butter. Mix thoroughly, season with cinnamon and sherry, or brandy, bake with lower pastry only. Serve with a garnish of peach preserves, or spoonful of whipped cream.

FROZEN DESSERTS.

GEORGIA PEACH ICE CREAM.

(Mrs. Edward H. Barnes.)

Take soft ripe Elberta peaches; to each quart after being mashed add 1 pint of cream and 1 pint of rich milk with $\frac{1}{2}$ ounce of gelatine dissolved and mixed in. Sweeten to taste and freeze.

BURNT ALMOND ICE CREAM.

One-half gallon thick cream, 1 pint sherry, 1 pound of thoroughly pulverized burnt almonds, sweeten to taste and freeze.

STRAWBERRY ICE CREAM.

Use equal quantities of cream and strawberries. Run the berries through a sieve, sweeten to taste. Whip the cream, mix with strawberries and freeze.

VANILLA ICE CREAM WITH HOT CHOCOLATE SAUCE.

Use recipe for plain ice cream, serve with hot chocolate sauce made as follows: One-half cup of sugar, 1 cup water, 1 stick of cinnamon, add 1 tablespoon cornstarch, 2 squares of grated chocolate; cook until moderately thick; serve hot over ice cream.

ORANGE WATER ICE.

Boil 1 pound of sugar with 1 quart of water for 15 minutes; take from the fire, add 1 pint of orange juice and the juice of 3 lemons. When cool, strain and freeze.

LEMON SHERBET.

One quart of water, 3 lemons, 2 teacups of sugar, 3 eggs (whites).

Cook sugar to a candy, stir it into whites of eggs as for icing. Season and freeze.

NUT ICE CREAM.

One pint of cream, $\frac{1}{2}$ cup of almonds, $\frac{1}{4}$ cup of gelatine, 6 tablespoons of Maraschino, or 4 tablespoons of sherry; 1-3 cup of granulated sugar, 1 teaspoon vanilla.

Put cream on ice and whip. Soak gelatine in 1 pint cold water; cover while soaking; add wine, vanilla to sugar; add these to cream, then nuts chopped fine. Freeze. Put red cherries on top.

PINEAPPLE SHERBET.

One large can grated pineapple, 1 pint of sugar, juice of 1 lemon, 1 tablespoon gelatine, 1 pint of water.

Cook sugar and water to a thin syrup, add juice of lemon, and when cool add gelatine dissolved in a little water, and lastly the pineapple. Freeze.

LEMON ICE CREAM (Delicious).

(Mrs. Lucy J. Hatcher.)

Slice 12 lemons, cover with water, let come to boil and add enough sugar to make syrup; let cool. One quart milk, $1\frac{1}{2}$ cups sugar, 1 pint whipped cream. Put milk, cream and sugar and 1 teaspoon of lemon extract in freezer. When this begins to freeze, add the lemon syrup and freeze. Serve with whipped cream.

PINEAPPLE SHERBET NO. 2.

One quart water, 2 lemons, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ pint sweet milk, 1 15c can shredded pineapple, 1 tablespoonful gelatine.

Boil part of water and all of the sugar three minutes; add the soaked gelatine, lemon juice, pineapple and the remainder of the water. Freeze to a mush, add milk; freeze stiff and pack. This makes one-half gallon.

COCOANUT CREAM.

One ounce of gelatine dissolved in two gills of boiling milk, the whites of 4 eggs beaten to a stiff froth, $1\frac{1}{2}$ cups of white powdered sugar, 1 pint of thick cream whipped to a stiff froth, flavor with vanilla. Mix gelatine, sugar, cream and flavoring together. Now add a little more than half a cocoanut; then the whites lightly, and set away on ice until ready to use.

ICE CREAM.

(Miss Ida Joseph, Columbus, Ga.)

Beat 2 eggs in a bowl with 2 tablespoons sifted flour and $1\frac{1}{2}$ cups sugar. Put 1 pint of milk on to scald, add it to the eggs, sugar and flour; stir until smooth, and put all in boiler and cook like custard. Let cool. Put in freezer and fold in 1 pint of whipped cream, and freeze.

CARAMEL ICE CREAM.

Soak 1 tablespoon of gelatine in $\frac{1}{2}$ cup of milk until dissolved. Stir one cupful of granulated sugar in a spider until it becomes liquid and turns a rich brown; then add $\frac{1}{2}$ cupful of water and stir until it dissolves, or about 15 minutes. Turn this caramel into one and a third pints of cream, strain in the gelatine, add 1 pint of whipped cream and freeze. After freezing, remove the paddles and repack, allowing 3 hours to ripen the cream. Rich, unskimmed milk may be used instead of cream.

FROZEN EGGNOG.

(Mrs. E. W. Charbonnier.)

Yolks of 6 eggs, $\frac{1}{2}$ pound sugar, $\frac{1}{2}$ pint brandy, $\frac{1}{2}$ pint rum, $\frac{1}{2}$ gallon cream. Beat the yolks very light, add the sugar, then the whipped cream. Freeze till firm, then add the brandy and rum and turn freezer rapidly a few times to mix well. Ready to serve.

CAKES.

FRUIT CAKE.

(Brunswick, Ga.)

One pound of flour, (brown in oven), 1 pound of brown sugar, 1 pound fresh butter, 2 pounds raisins, 1 pound citron, 1 pound figs, 1 pound dates (stoned), 1 pound English walnuts, 10 eggs, 1 cup whiskey, 1 gill syrup, 1 level teaspoon soda, 2 tablespoons mixed spice.

Cream butter and sugar, beating very hard; add the eggs, beating one in at a time for five minutes. Add part of the flour, mix soda in the syrup, stir until it froths before adding to the batter. Stir well. Cut the fruit, pouring over it the whiskey (or brandy), stirring in the spices. Let it soak for four hours before adding the remaining flour. Roll it in well with the hands to prevent falling in the cake. Beat for 20 minutes after adding to the batter. A cake $3\frac{1}{2}$ or 4 inches deep will require four or five hours to bake in slow, steady oven.

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RECIPES.

BLACK FRUIT CAKE.

One pound sugar, 2 pounds raisins, 1 pound citron, 1 tablespoonful ground cinnamon, 1 tablespoonful ground allspice, 2 nutmegs, 1 teaspoonful ground cloves, 1 cupful molasses, $\frac{3}{4}$ pound butter, 1 pound flour, 2 pounds currants, 1 glassful whisky, 10 eggs.

The fruit is prepared and thoroughly covered with flour to prevent its sinking. The flour for the cake is placed in a pan inside the stove and allowed to grow a rich, golden brown, just as dark as possible without burning. The browned flour gives this fruit cake its distinctive flavor. No modern candied fruits or nuts are used, and no fancy icings cover the top.

WHITE FRUIT CAKE (Blue Grass Cook Book).

One pound sugar, $\frac{3}{4}$ pound butter, 2 pounds citron, 1 large grated coconut, 1 pound flour, whites of 12 eggs, 2 pounds almonds.

Add one tablespoon of soda and 2 of cream of tartar to flour and sift. Cream butter and sugar and then add eggs which have been beaten separately, and add flour alternately with whites. Beat well; then add lightly one-half of the fruit and put remainder in layers with the mixture in cake mould. Bake slowly and carefully. Have almonds blanched and cut, and citron mixed with flour, cut in thin strips; cocoanut grated.

CREAM SPICE CAKE.

(Mrs. M. E. Keeler.)

One cup of sour cream (not too thick), one cup of brown sugar, one teaspoon of soda, one teaspoon of baking powder, pinch of salt, $\frac{1}{4}$ teaspoon each of ginger, allspice and cloves, and $\frac{1}{2}$ teaspoon of cinnamon. Sift in enough flour to make a thick batter; cook in moderate oven.

ALLINE'S SPONGE CAKE.

Beat yolks of 6 eggs, add $1\frac{1}{2}$ cups of sugar, beating these together; add 5 tablespoons of hot water, $2\frac{1}{2}$ cups of sifted Capitola flour with one full teaspoon baking powder. Fold in the stiffly beaten egg whites, flavor with lemon and bake in biscuit pan. When done cut in squares.

CONFEDERATE POUND CAKE.

(Miss Mary Jones.)

Three pounds flour, 1 pound butter, or $\frac{3}{4}$ pounds lard, 8 eggs beaten together, 1 pint milk, 1 teaspoon soda dissolved in a little milk, 1 pint molasses (sorghum); 1 pound brown sugar, season with ginger.

CONFEDERATE BLACK CAKE.

(Miss Mary Jones.)

One and half pints of molasses (sorghum), $1\frac{1}{2}$ quarts flour, 1 pound butter, 5 eggs beaten together, 1 teaspoon soda, spice and ginger, $\frac{1}{2}$ pound dried fruit (apples, damsons and cherries), well floured.

LADY BALTIMORE CAKE (Charleston, S. C.)

One cup of butter, creamed with 2 cups fine granulated sugar; beat and add 1 cup of milk, alternating with $3\frac{1}{2}$ cups of pastry flour, mixed and sifted with 2 teaspoons of baking powder. Add one teaspoon of vanilla or rose water, and then the whites of 6 stiffly beaten eggs. Bake in buttered and floured cake tins, putting together when done with the following icing: Three cups of sugar, one cup of water, boil rapidly without stirring until it spins a thread. Pour this on the beaten whites of 3 eggs, beating until thick. Add one cup chopped pecans, one cup seeded raisins and 5 figs cut in strips.

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RECIPES.

OLD FASHIONED POUND CAKE.

One pound butter, 10 eggs, 1 pound flour, 1 pound sugar, $\frac{1}{2}$ wineglass sherry, $\frac{1}{2}$ wineglass brandy.

Cream sugar and butter together; add egg yolks, one at a time, beating hard as each is added. Sift in the flour (already sifted), adding wine and brandy; lastly add well beaten whites of eggs. Can use 2 heaping teaspoons of baking powder if desired. Bake in cake pan with center tube, or solid pan in moderate oven. Test with a straw to tell when it is done. Do not ice.

SODA POUND CAKE.

One cup of white sugar, 4 eggs, 1 cup of butter, scant teaspoon soda, 2 cups of flour, lemon or brandy for flavoring.

Cream butter and sugar until very light. Add yolks well beaten, sift soda in with flour, then add the beaten whites and flavoring. Bake in slow oven (in paper lined pans).

JAM CAKE.

Two heaping cups of sifted flour, $\frac{3}{4}$ cup of butter, 1 cup white sugar; 1 teaspoon soda dissolved in 2 tablespoons of sour cream, 1 teaspoon each of allspice, cinnamon, nutmeg (level), 8 eggs beaten separately. Mix in the usual way, folding in whites and adding 2 cups of blackberry jam.

CHOCOLATE CARAMEL CAKE.

(Mrs. E. C. W.)

Cream one cup of butter with 2 cups of sugar, beat; add $3\frac{1}{2}$ cups of sifted flour, with 2 full teaspoons baking powder, 4 eggs beaten separately, the whites added last. Flavor with brandy (or vanilla).

Filling for top and layers: Two cups white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup water; 2 sections of chocolate; vanilla, 1 teaspoon. Cook thick like fudge, take off and beat. The center layer of this cake is spiced, adding ginger, cinnamon and allspice to darken.

SOFT GINGER CAKE.

Three cups of molasses, 1 cup of brown sugar, 6 cups flour, 1 teaspoon soda, 1 cup butter and lard, 1 cup sour milk, 3 eggs, ginger to taste. Dissolve soda in milk, add the eggs last, spice to taste, bake in deep pan.

WAR TIME GINGER BREAD 1865.

(Mrs. V. P. Sisson.)

Two cups of molasses, 1 cup of butter and lard mixed. Heat both together until lard is melted. Pour this into 1 quart sifted flour, add spices to taste and one cup of hot water into which one tablespoon of soda has been dissolved. Bake in biscuit pan in hot oven and serve with sauce, or just hot with butter.

CHOCOLATE CAKE.

Eight teaspoons cocoa, 1 cup sugar, $\frac{3}{4}$ cup of sweet milk, yolk of 1 egg. Mix these ingredients over the fire until smooth, nearly reaching a boil. Add vanilla to taste. While this is cooling mix the following as for layer cake, putting together with white icing:

One kitchen cup sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sweet milk, 3 eggs (well beaten), 2 cups of flour, 2 teaspoons baking powder; add the cocoa mixture and bake.

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VELVET SPONGE CAKE.

(Miss Snook.)

Six eggs (leaving out whites of three), 2 cups sugar, 2½ cups of flour, 1 tablespoon baking powder, 1 cup boiling water.

After beating eggs and sugar together, add the boiling water. Fold in flour with baking powder. Flavor with lemon, or vanilla. If white sponge is preferred, omit 3 egg yolks, instead of the 3 egg whites.

MORAVIAN CHRISTMAS CAKE.

(Mrs. C. K. Nelson.)

One pound sugar, 1 pound flour, ½ pound butter, 3 eggs.

Made up over night. Roll thin and bake like jumbles. Will be crisp and good for days.

CRULLERS.

Three tablespoons of sugar, three of melted butter, yolks of three eggs well beaten together. Flavor with nutmeg, add Capitola flour to make dough soft enough to roll. Use biscuit cutter with hollow center. Cook in boiling lard and sprinkle with powdered sugar.

CRULLERS NO. 2.

(Miss Louise Sisson.)

Beat three eggs well with four tablespoons of sugar, add four or five tablespoons of melted lard or butter, one teaspoon of cinnamon. Then add flour enough to make the dough stiff enough to roll easily. Roll ¼ inch thick and twist in any form; throw into boiling lard and sprinkle with sugar before serving.

GINGER WAFERS.

Two cups of sifted flour, 1 cup of butter, 1 cup of brown sugar, 1 cup of sweet milk, tablespoon of ginger, level. Roll very thin, cut in squares and bake in biscuit pan.

SWEET WAFERS.

(Miss Molly Bostick.)

Beat ½ cup sugar and 1 egg, add 1 cup of flour, butter the size of an egg. Sift ½ teaspoon baking powder with flour. Use sufficient sweet milk to bake batter like cake batter, about ½ cup. If batter is too thin use more flour. Flavor with vanilla.

DROP CAKES.

One cup of sugar, 2-3 cup of butter, 1½ cup of flour, 2 eggs, pound each of chopped English walnuts and dates. One level teaspoonful of cinnamon, ½ teaspoon of cloves, 1 teaspoon of soda dissolved in hot water. Mix thoroughly, drop by teaspoonfuls and bake in buttered tins.

TEA CAKES.

Two cups brown sugar, 1 cup of butter, 3 eggs, 1 quart Capitola flour, 2 teaspoons baking powder.

Cream sugar and butter until light, add one egg at a time, alternating with flour, with baking powder sifted in. Handle very little, cut into strips and place in floured pan. Then sift white sugar and cinnamon on top.

DOUGHNUTS.

(Mrs. S. J. H.)

One cup of sugar, 1 cup buttermilk, 1 teaspoon soda, 1 tablespoon butter, 1 egg, pinch salt; flavor with nutmeg, flour enough to roll out soft.

COOKIES.

(Mrs. H. D. Boylston.)

Two cups sugar, 5 cups sifted flour, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ cup butter, 2 eggs, 2 even teaspoons yeast powder. Roll thin, cut in rounds and bake quickly.

QUICK GERMAN COFFEE CAKE.

(Mrs. Lucy J. Hatcher.)

One cup sweet milk, 1 heaping teaspoon butter, 2 teaspoons baking powder, $\frac{1}{2}$ cup chopped raisins and nuts, 1 egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sugar, flour enough to make stiff batter. Flavor with cinnamon and nutmeg. Cover top with sugar, cinnamon, a few nuts, and bits of butter.

TEA CAKES.

(Mrs. E. H. Boylston.)

Six eggs, 2 cups of sugar, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter, 2 level teaspoonfuls cream of tartar, 1 teaspoonful soda, level.

Mix as baking cake. Roll thin, prick with a fork, bake in a quick oven. These will keep for several weeks.

KISSES.

(Miss Carrie Sisson.)

Two tablespoons of sugar to one white of egg. Beat together hard until it will not drop from fork. Flavor with vanilla and put in one cup of pecans when finished beating. Bake in moderate oven on brown paper, with no grease.

FILLINGS FOR CAKE.

ICING.

One cup of sugar. Two tablespoons water, boil together until it "spins" a thread. Remove from fire and pour it over one beaten egg white; beat all together, adding one teaspoon of lemon juice.

CHOCOLATE FILLING.

(Mrs. Milton E. Keeler.)

Two cups of brown sugar, 1 cup of milk, 2 squares of unsweetened chocolate, 1 teaspoon cream of tartar.

Cook together until it forms a ball when dropped in cold water, add one tablespoon of butter. Remove from fire, beat in one tablespoon of cream; flavor with vanilla, beating until thick.

LEMON FILLING.

Grated rind and juice of 2 lemons, 2 cups of sugar, 2 beaten egg whites, 2 tablespoons melted butter, 1 cup boiling water.

Cook all but eggs in double boiler, until thick, adding the eggs last.

ORANGE GOLDEN FILLING.

(Mrs. Johnson.)

Beat 3 egg yolks very light. Cook $1\frac{1}{2}$ cups white sugar with 2-3 cup of cold water until it "hairs." Pour it over the beaten eggs, beating hard. Cook until thick enough to spread over the cake. Take off, flavor with orange.

CREAM CARAMEL FILLING.

Cook 3 cups of white sugar, with $1\frac{1}{2}$ cups cream and 4 level tablespoons butter; stir until dissolved. Cook quickly 10 or 15 minutes until thick. Beat until creamy. Flavor, vanilla.

MARSHMALLOW FROSTING.

(Mrs. Thomas H. Austin.)

Heat 2 tablespoons of milk and 6 tablespoons of sugar over the fire. Boil 6 minutes without stirring. In a double boiler heat $\frac{1}{4}$ of a pound of marshmallows. When very soft add 2 tablespoons of boiling water. Cook until smooth. Beat in the hot sugar, heating all until partly cool. Flavor with vanilla and spread between cakes.

TUTTI FRUITTI ICING.

Boil $2\frac{1}{2}$ cups of sugar with two-thirds of a cup of water, until it "spins" a thread. Pour over the stiffly beaten whites of eggs, beating steadily, adding $\frac{1}{4}$ pound of chopped pecans, $\frac{1}{2}$ cup of seedless, chopped, raisins, $\frac{1}{2}$ cup of crystallized, chopped, pineapple, $\frac{1}{4}$ pound of shredded citron, $\frac{1}{4}$ pound blanchéd shredded almonds. Flavor with brandy, or sherry.

CHOCOLATE FILLING NO. 2.

Boil 8 tablespoonfuls of cream and $\frac{1}{2}$ cup of sugar with $\frac{1}{2}$ cake unsweetened chocolate grated, until it stands firm. Pour this over beaten whites of 2 eggs, add one teaspoon vanilla. Beat thick.

LEMON FILLING.

(Mrs. Chas. W. Ford.)

Two cups sugar, rind and juice 2 lemons, 2 eggs.

Boil until it jellies, stirring constantly. Whip until consistency of good icing. Sufficient for two layers. All measurements are level.

PRESERVES.

PEAR PRESERVES.

(Mrs. H. D. Boylston.)

Eight pounds of pears cut in dice, 6 oranges cut in pieces, 4 pounds seeded raisins cut up, 8 pounds white sugar. Cook until transparent, put in jelly glasses and seal while hot.

STRAWBERRY PRESERVES.

One pound firm sweet berries, $\frac{3}{4}$ pound fruit.

Boil sugar and water to make a clear thick syrup, drop the well-washed berries in and cook clear and thick. Seal hot and keep in dark part of the pantry.

PEACH PRESERVES.

One pound of sugar to every pound of firm Elberta or cling-stone peaches. Pare, peel and halve the fruit; add enough water and sugar to make a thick syrup; when it thickens lay in peaches and cook until transparent. Do not cook too hard as it spoils and breaks the fruit. Lift out peaches, put in jars and pour hot syrup over them. Seal hot.

PRESERVED FIGS.

Use firm fruit; let remain in weak alum water 3 or 4 hours. Make a syrup, using $\frac{3}{4}$ pound sugar to each pound of figs. Let the syrup boil down until thick. Wash the figs in cold water; dry thoroughly and drop them in the boiling syrup. Let cook until clear. When cold put in jars and cover with syrup. Thin slices of lemon or green ginger root is an addition to this preserve.

ORANGE MARMALADE.

(Mrs. Stephen T.)

Six sweet oranges, 2 lemons, 4 pounds sugar.

Shred oranges and lemons with sharp knife, rejecting the seed and "bitter." Put fruit in porcelain vessel, adding $\frac{1}{2}$ gallon cold water. Let stand 24 hours. Cook with 4 pounds sugar until the fruit is very clear and somewhat jellied. Cook over quick fire, stirring to prevent burning. Seal hot.

GRAPEFRUIT MARMALADE.

(Southern Ruralist Cook Book.)

Ten firm grapefruit, 5 pounds sugar.

Peel fruit and soak peeling in salt water for 2 hours. Drain and cover with fresh water and boil until clear. Drain again, removing the white pith. Cut the yellow peel with sharp scissors into thin strips. While peel is boiling, remove the white lining from pulp and place pulp with sugar on the stove to heat. Add the chopped peel and cook all until thick and clear.

BLACKBERRY JELLY.

(Mrs. Henry Porter, Sr.)

To one quart of ripe blackberry juice, add 1 pound of granulated sugar, and 1 gill of good brandy. When the juice has boiled 10 or 15 minutes, heat the sugar and sift in slowly; let boil until jellied and pour in hot glasses.

SPICED VINEGAR.

(Mrs. Henry Porter, Sr.)

Two gallons vinegar, $\frac{1}{2}$ pound white mustard seed, $\frac{1}{4}$ pound box of mustard, 2 ounces cloves, 2 ounces celery seed, 2 ounces allspice, 2 ounces grated nutmeg, $2\frac{1}{2}$ pounds brown sugar, $\frac{1}{2}$ box of black pepper.

Boil all together, add $\frac{1}{2}$ pound scraped horse-radish, 12 thinly sliced lemons, 12 sliced onions (sprinkled with salt and drained a day), 1 cup of olive oil added when finished is nice. After soaking your pickles in brine 10 days, scald in plain vinegar, drain; then pour over it the spiced vinegar.

PICKLES.

MRS. HODGKINS' PEPPER PICKLES.

Take any quantity of bell peppers, $\frac{2}{3}$ of the green, $\frac{1}{3}$ red, and cut in small pieces, salt and stand over night. Squeeze out water next morning, season with white mustard and celery seed to taste, cover with vinegar and let come to a good boil. Seal while hot.

QUICK PICKLE.

(Mrs. N. M. Hodgkins.)

One hard cabbage cut fine, $\frac{1}{2}$ gallon vinegar, 1 ounce white mustard seed, 1 ounce allspice, 1 ounce cloves (put spices in muslin bag to avoid discoloration, 6 brown skin onions, $\frac{1}{2}$ pound dark brown sugar, 3 tablespoonfuls mustard, 1 tablespoonful salt, 1 tablespoonful black pepper, 1 tablespoonful red pepper, $\frac{1}{2}$ of 5 cents worth of tumeric to color.

After it comes to a boil let it boil for half an hour.

QUICK YELLOW CABBAGE PICKLE.

(Mrs. Edward Charbonnier.)

Two gallons chopped cabbage, sprinkle 1 handful salt through it and let stand over night. Squeeze dry and put into a kettle. Add 1 ounce celery seed, $\frac{1}{4}$ pound mustard seed, white and black mixed, 5 pounds brown sugar and vinegar enough to cover well.

When nearly done add 1 ounce of tumeric. Boil until the cabbage is tender. This can be used then after it is made.

OIL CUCUMBER PICKLE.

(Mrs. C. L. Pettigrew.)

Slice medium sized cucumbers, let stand in salt water over night. Drain. Place alternate layers of cucumber and sliced onions, sprinkle with mixed black and white mustard seed, in a glass jar until full. Then pour over this a well seasoned French dressing.

CORN PICKLE.

(Mrs. Edward Charbonnier.)

One small cabbage, 2 large onions, 1 red pepper, 1/8 pound of dry mustard, 9 large or 12 small ears of corn, 2 green peppers, 2 stalks of celery, 1 quart vinegar.

When nearly done add 1 spoonful of tumeric. Boil 30 minutes. Cut corn off ear, and cut celery as for salad. Grind cabbage, onions, peppers in meat grinder.

MRS. PORTER'S PICKLE.

(F. L. P.)

One peck of green tomatoes, sliced, sprinkle lightly with salt and let stand over night; 10 white onions sliced, 12 large green peppers, sprinkle onions and peppers with salt, and let soak over night; squeeze dry, put in kettle and cover with 1/2 gallon of good vinegar, sweeten to taste with brown sugar (about 2 1/2 cups), add 2 tablespoons white mustard seed, 1 tablespoon celery seed, 1 tablespoon ground ginger and 1 kitchen spoon of tumeric mixed with a little water, to color. Cook over steady fire until pickles are clear. Just before taking up add 1 cup of olive oil. Seal hot.

BLUE DAMSON PICKLE.

(Miss Mary Jones.)

One pound damsons, three pints vinegar to 4 pounds fruit, 1 pound sugar. Boil vinegar, sugar and fruit with 1 ounce mixed spices (tied in a bag) until damsons are tender.

SWEET PEACH PICKLE.

(Mrs. Hill.)

Eight pounds peeled peaches (very firm), Elbertas; 4 pounds sugar, 3 pints of best apple vinegar, 2 tablespoons cloves, 2 tablespoons allspice, 1 tablespoon mace.

Make syrup of sugar, vinegar and spices. Drop in peaches; let cook till easily pricked with a fork. Stick 2 cloves in each peach. Lift out fruit, cook syrup thick and pour over peaches in the jars. Seal hot.

ARTICHOKE PICKLE.

(Mrs. H. B.)

Two tablespoons of celery seed, 2 tablespoons of white mustard, 2 tablespoons of tumeric, 1 tablespoon of powdered mace, 1 tablespoon white cloves, 1 tablespoon allspice, 2 tablespoons black mustard seed, 2 cup of white sugar, 6 tablespoons salt, 5 sticks of cinnamon, cayenne and black pepper to season well, 2 sliced onions and 1 small bottle of horse-radish.

To the well-washed scraped artichokes put sufficient apple vinegar to cover; add all the seasonings, stir well; let come to a boil, remove artichokes, put in jars, pouring the vinegar over. Seal hot. Use 1 1/2 gallons of vinegar to 3 gallons of artichokes.

CUCUMBER CATSUP.

(Mrs. W. E. Foster.)

Three dozen cucumbers, grate and sprinkle lightly with salt; 1/2 dozen large white onions, put through chopper; 1 teaspoon grated horse-radish.

Put cucumbers to drip in bag overnight, saving the water. Measure this, using the same amount of good vinegar as there is water. Add sugar to taste, a little tumeric to color, seasoning with red and black pepper and white mustard seed. As soon as the vinegar and spices come to a boil, add the cucumbers and onions; cook about $\frac{1}{2}$ hour, not until mushy. Seal hot.

BRANDY PEACHES.

(New Orleans Picayune.)

Select fine free-stone peaches, not overripe; scald them with boiling water, cover well and let them boil till tender. Then take them out, drain on a platter and put in the jars and cover with brandy and let them stand one week. Then make a syrup, allowing $\frac{1}{2}$ pint of the water in which the peaches were boiled to 1 pound of granulated sugar. Take out the peaches, drain them and put in glass jars. Let the syrup cool and mix equal parts of this with equal parts of the brandy in which the peaches were put up; pour over the peaches and seal. All brandied fruits are put up in the same manner.

BRANDY PEACHES NO. 2.

To 1 pound of firm peaches, add $\frac{1}{3}$ pound of granulated sugar. Boil sugar with enough water to make a thick syrup, dropping in the peaches, cooking until slightly tender. Remove the fruit, place in hot jars, pour over the syrup to reach halfway the jars and when cool filling up the rest of the jars with brandy.

HAYDEN SALAD.

(Miss Mary King.)

One gallon chopped white cabbage, 1 quart sliced white onions, 1 pint (or 5 large green peppers) omitting seed, $\frac{1}{2}$ gallon sliced green tomato.

Salt cabbage and tomatoe, putting onions in light brine in another vessel with the peppers. Let all stand 12 hours. Rinse, dry out, adding 3 quarts of good vinegar, 1 pound brown sugar, 1 teaspoon each of powdered cloves, cinnamon, ginger and ground mustard.

Color with tumeric, and add 1 teaspoon celery seed.

WATERMELON RIND SWEET PICKLE.

Three and one-half pounds white sugar, 7 pounds pared rinds cut in small squares, 3 pints best apple vinegar, 1 sliced lemon, 2 teaspoons cinnamon, 2 teaspoons allspice, 2 teaspoons ginger.

Soak rinds over night in 1 gallon of water, adding 1 cup of lime. Next morning rinse thoroughly through several waters, parboil in cold water until clear and tender, add to the vinegar, sugar and spices (tied in muslin bag) and cook until done.

MISS HAZY'S CHILI SAUCE.

Twenty-four large ripe tomatoes, 8 green peppers chopped with seed included, 4 large white onions chopped, 3 tablespoons salt (not heaped), 8 tablespoons brown sugar, 6 cups good vinegar, 1 tablespoon ground allspice, 1 tablespoon ground cinnamon, 1 whole nutmeg (grated), 1 tablespoon cloves. Cook thoroughly 1 hour, or until done. Do not overcook.

CANDY.

SUGARED PECANS.

Three cups of pecan meats, 1 teaspoon butter, 4 cups sugar.

Boil sugar; after dissolving, add butter, stir briskly, and when the sugar "ropes" remove from fire, stir until creamy; add nut meats. Pour on buttered dish and when cool cut in squares.

PEANUT BRITTLE.

One pound granulated sugar, 1 quart shelled roasted peanuts, butter size of a walnut, pinch of soda and vanilla to taste.

Put sugar with little water in pan to prevent burning. Let it melt until it resembles molasses. Add soda and vanilla. Pour over peanuts, which are scattered on buttered pan. Let harden.

CHOCOLATE FUDGE.

(Mrs. Fred. J. S.)

One cup of cream or rich milk, 2 cups granulated sugar.

When hot add $\frac{1}{4}$ cake of Premium chocolate dissolved over hot water. When it begins to boil, add 1 tablespoon butter. Stir until it creams when beaten on a saucer. When quite thick remove and beat until cool. Pour on buttered plates, cut in squares.

CREAM COFFE CANDY.

(Miss Mary King.)

Four cups of brown sugar, $\frac{1}{2}$ cup of sweet milk, $\frac{1}{2}$ cup strong coffee, butter size of walnut.

Cook until it forms a ball, take off the fire, add $1\frac{1}{2}$ cups of nut meats and beat firm. Drop on buttered dish.

PECAN PRALINES.

(New Orleans Picayune.)

One pound brown sugar, 1 tablespoon butter, $\frac{1}{2}$ pound pecan meats, 4 tablespoons water.

Set the sugar and water to boil and as it begins to boil add the pecans (cut in small pieces). Let all boil until the mixture begins to bubble, then take off the stove and proceed to lay on a marble slab to dry. (Be sure to stir the mixture in the above recipe constantly till the syrup begins to thicken and turn to sugar, then take from the stove and turn on the marble slab.) One pound of unshelled pecans will make $\frac{1}{2}$ pound shelled. In using water, use just sufficient to melt the sugar.

DIVINITY CANDY.

(Mrs. M. E. Keeler.)

Two cups of sugar, 1 cup nut meats, 1 cup Karo syrup (dark), 1 cup water.

Boil sugar, water and syrup together until slightly stringy, then pour half of this on the beaten whites of 2 eggs. Beat rapidly, while the rest of the syrup is cooking. When it becomes hard enough to form in a solid ball when dropped in water, add to the beaten egg. Fold in the nut meats, beating all in. Drop on buttered plates.

PECAN FUDGE.

Three cups of brown sugar, 1 cup fresh milk.

Boil until it hardens in cold water, then add 1 teaspoon of vanilla, 1 tablespoon of butter and 1 cup of chopped pecans. Boil 4 minutes, beat and pour in buttered plates.

WHITE SUGAR CANDY.

Two cups of granulated sugar, 1 teaspoon of vinegar, butter size of walnut. Add a little water to prevent scorching. Do not stir while boiling, but drop a little in cold water to test. If it hardens it is done. Pour on

buttered plates and when cool enough to handle, pull it white. Flavor with vanilla.

BEVERAGES.

HOT CHOCOLATE.

Two ounces Baker's No. 1 chocolate, $\frac{1}{4}$ cup of boiling water, $\frac{1}{3}$ cup sugar, pinch of salt, 1 quart rich sweet milk, 1 teaspoon of corn starch.

Mix sugar and corn starch, diluting with $\frac{1}{2}$ cup of the milk. Scald remaining milk, add the mixture and cook 10 minutes stirring constantly until the mixture is slightly thick. Melt chocolate, adding slowly the boiling water and salt. Add the milk mixture, beat frothy with egg beater. Serve with whipped cream to each cup and flavor with vanilla extract to taste. (Omit corn starch for a thinner drink.) This is sufficient for six persons.

EGG-NOG.

Six egg yolks, $1\frac{1}{2}$ glass of brandy (or wine) or rum mixed, 6 tablespoons of sugar.

Beat yolks and sugar together, then add $1\frac{1}{2}$ glasses of brandy (or rum mixed). Beat all thoroughly then fold in the beaten whites of eggs, then the whipped cream. Let ripen a little before serving. Grate nutmeg on top.

PINEAPPLE LEMONADE.

Boil 2 pints of water $\frac{1}{2}$ cup of sugar to a syrup. Cool, add the juice of 5 lemons, 1 can of grated pineapple, 1 pint of ice water. Serve with cracked ice.

FRUIT PUNCH.

(Mrs. Milton Keeler.)

Juice of 12 lemons, juice of 6 sweet oranges, 1 can diced pineapple, 1 can (or bottle) one pint cherries, 2 quarts freshly brewed tea. Sweeten to taste, and serve poured over block of ice in punch bowl.

SHERRY COBBLER.

Two tablespoons of granulated sugar, 6 slices sweet oranges, 4 wine-glasses sherry. Mix and serve with chipped ice.

BLACKBERRY CORDIAL.

One gallon of sweet berries, $2\frac{1}{2}$ pounds sugar, $1\frac{1}{2}$ quarts California brandy, $\frac{1}{2}$ ounce each cloves and cinnamon.

Mix and let stand 48 hours, strain and bottle. After one month pour off and rebottle.

PINEAPPLEADE.

(Mrs. R. J. Lowry.)

Pare and slice ripe pineapple, cut into small pieces. Put these into a large pitcher, sprinkling generously with powdered sugar. Pour over this boiling water, allowing $\frac{1}{2}$ pint to every pineapple. Cover the pitcher and let stand until cold, occasionally pressing down the fruit with a spoon. Set the pitcher for a while on ice, later straining the infusion into another vessel, transferring it later to tumblers, putting into each glass more sugar and a bit of ice.

RASPBERRY VINEGAR.

Soak 3 quarts of red raspberries in 1 quart of good vinegar for 24 hours. Strain, adding 3 fresh quarts of berries. Let stand 24 hours, strain. Boil juice 20 minutes, adding to it 1 cup of juice to every cup of sugar.

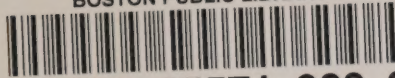
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